TO SHARE
Oyster plate  Unity/3.50  6/20  12/36
Cheese plate  3 cheeses/24  5 cheeses/36
Olives  6.50

APPETIZER
Bread and red butter
Roasted Nantaise carrot soup, toasted almonds and olive oil yogurt
Mixed lettuce, buttermilk and fragrant oil dressing and crunchy vegetables medley
Caesar-style beef tartar and grilled sucrine
Four cheese fondant
Leek, vinaigrette, grilled hazelnuts, egg and mint
Salmon rillette, buttermilk and dill cream and croutons

MAIN COURSE
Salmon gravlax toast, tatziki, Lebanese cucumber, tobiko and salad
Naan with baked cherry tomatoes, rosemary, burrata and arugula
Grilled octopus, feta cheese whipped with red bell pepper confit, greek vegetables and fried chickpeas
Asian-style lacquered beef rib, crunchy vegetables salad and wilted spinach
Black pudding, mashed potatoes with cheese curds, sweet and sour juice and mostarda

DESSERT
Pavlova, Anicet honey cream and seasonal fruits
Panna cotta with melilot, camelina honey and buckwheat crumble
Budino chocolate and sea salt caramel

CHILD MENU
Pasta and rosé sauce with candied tomatoes