

TO SHARE

Bellota Iberian ham - bread with tomatoe	39€	Beechwood smoked salmon - horseradish cream - blinis . . .	26€
Hummus - falafels	17€	Truffle tarama from Maison Nordique - grilled toasts	18€
Deep Fried chipirons calamari - spicy mayo	19€	Mini chicken spring rolls	17€

STARTERS

Giant Burgundy snails (6 pieces)	19€	Seasonal vegetable soup - fragrant oil - crispy crumbs	17€
Multicolored beet carpaccio - creamy burrata - crushed hazelnuts	18€	Grilled caramelized octopus - creamy hummus	22€
Thin mushroom tart - sweet onion compote - mushroom emulsion	19€	Semi-cooked foie gras terrine - quince chutney - toasted brioche bread	25€
		Purple artichoke carpaccio - aged parmesan	21€

RAW

Sea bass carpaccio - olive oil - lime - Espelette pepper	23€
Tuna tartare - avocado - roasted pistachios - yuzu miso	24€
Gambero rosso - olive oil and lemon	33€

MEATS

Traditional beef tartare - french fries	25€
Milanese veal- penne pasta tomato & basil	33€
Chicken supreme with morels - homemade potatoe puree	27€
Braised beef chuck - homemade mashed potatoes	26€
Veal blanquette - fragrant rice	28€
The «Café des Ternes» Croque Monsieur - green salad	20€
Classic Cheeseburger or veggie- french fries	26€
Grilled château fillet - pepper sauce - french fries	39€
Aged Angus sirloin, approx. 900 g (for 2) - fries	110€
Confit lamb shoulder to share (for 2) - rosemary jus	95€

SALADS

Fresh green bean salad - mushrooms - baby artichokes - parmesan	19€
Classic Chicken César	23€
Quinoa and kale	21€
<i>Avocado - dattes - feta - tomatoes</i>	
Jumbo crab salad	33€
<i>Heart of lettuce - pomelo - Granny Smith apple - avocado - orange miso vinaigrette</i>	

FISH

Miso salmon - jasmine rice	28€
Grilled sea bass fillet - seasonal vegetables	27€
Turbot steak - celery risotto - truffle beurre blanc	41€
Beautiful meunière style sole - homemade potato puree	69€

PASTA

Penne with tomato sauce and creamy burrata	23€
Delicate ravioli - truffle sauce - tetragon emulsion	27€
Rigatoni with morels	28€

SIDES

*Fresh green beans - Homemade mashed potatoes - French fries - Sweet potato fries - Jasmine rice - Penne with tomato & basil
Baby gem lettuce - Seasonal vegetables with carrot and soy milk emulsion 8€*

DESSERTS

Selection of aged cheeses	17€
French toast brioche - salted caramel	13€
Molten chocolate cake	16€
Fresh fruit platter	16€
Fine apple tart	15€
The profiterole - soft-serve vanilla ice cream	16€
Rum baba with aged rum	19€
Pavlova with exotic fruits	17€
Deconstructed yuzu lemon tart	15€
Gourmet coffee	16€

ITALIAN ICE CREAMS

CHURNED ON ORDER

The Vanilla	15€
<i>Choice of toppings: Caramelized hazelnuts - Brownie - Sliced almonds Choice of sauces: Salted butter caramel - Chocolate</i>	

HOMEMADE SORBETS & ICE CREAMS

Lime and citron sorbet	15€
Cocoa sorbet	15€