

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€
Avocado – dattes – feta – tomatoes	
Jumbo crab salad.....	33€
Heart of lettuce – pomelo – Granny Smith apple – avocado – orange miso vinaigrette	

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€
Choice of toppings: Caramelized hazelnuts – Brownie – Sliced almonds	
Choice of sauces: Salted butter caramel – Chocolate	

HOMEMADE SORBETS & ICE CREAMS

Lime and citron sorbet	15€
Cocoa sorbet.....	15€