

Every Thursday

OYSTERS & CHAMPAGNE

Special Oysters Gillardeau N°2

3 toppings to choose from 6,50€ / piece



mango purée and yuzu pearls

or

raspberry gel, mint and crème fraîche

Milk

or

horseradish emulsion and black olive powder

Special champagne offer

Bottle of Champagne Perrier-Jouët Brut for 140€

Only available on Thursdays

the Chef's

SUGGESTIONS

Only in the evening

STARTER

Œuf Parfait

pecorino cream, truffle and black garlic 21€
Egg, milk



MAIN

Rabbit “Andrea-style”

beetroot tartare, pulled rabbit and Foie Gras, red wine and truffle sauce 37€
Sulfites



DESSERT

Chocolate mousse

rum-raisin ice cream, red fruit gel and cocoa tuile 16€
Gluten, egg, milk



Ou en menu à 65€

Little Chefs' corner

Linguine al Pomodoro 10€

Chicken, croquettes, vegetables 10€

Sea bass fillet, vegetables 10€



Full menu 15€

Includes 1 dish of your choice,
1 scoop of ice cream or sorbet,
1 small soft drink

STARTERS

Œuf Parfait

Chestnut cream, pumpkin brunoise, roasted almonds 15.50€
Egg, milk, nuts

Crab ball

Bread tuile, herring and salmon caviar, mexican bisque 19.00€
Celery, gluten, fish, molluscs

Fines de Claire oysters

N°2 IGP Marennes d'Oléron - France 20.00€ for 6 | 37.00€ for 12
Fish

Red tuna tataki

Sautéed soy and pistachios, Espelette pepper, orange 21.00€
Gluten, fish, nuts, soy

Fried gyoza

5 pieces with chicken or vegetarian, Naga sauce 15.50€
Gluten, soy

Beef tartare

Tapioca chips, guacamole 17.50€
Mustard

Vitello Tonnato

Diced tuna and veal, tonnata sauce, pickled onions 17.50€
Egg, fish, sulfites

Burrata

Tomato salad, croutons 18.00€
Gluten, milk

Fried oyster mushrooms

Potato cream, crispy parsley and diced potatoes 11.00€
Gluten

Truffle Croque-Monsieur

Mixed salad 15.00€
Gluten, milk

Winter Wagyu carpaccio

Wagyu beef, beetroot and truffle, truffle dressing, pickled onions 21.00€

Small starters *to share*

Assortment of 5 starters chosen by the Chef
Minimum 2 people, 25€ per person

Naga's

SIGNATURES

Dishes

The Crying Tiger

Black Angus Beef (USA), Thai rice 37.50€

Gluten, sesame, soy

Turbot fillet

Coffee cream, vanilla, roasted cabbage, mixed salad 38.00€

Fish, milk

Chicken breast

Mushroom-soy sauce, orange cauliflower purée with curcuma, mushrooms 32.00€

Milk, soy

Beef tartare

Tapioca chips, guacamole, croquettes, green salad 29.00€

Mustard

Prawn curry

Prawns, curry sauce, Thai rice 34.50€

Fish

Vegan steak

Celery steak, garlic cream, tamarin, green oil 22.00€

Fried oyster mushrooms

Potato cream, crispy parsley, diced potatoes, mixed salad 19.00€

Gluten

Autumn risotto

Pumpkin cream, nuts 25.50€

Milk, nuts

Rossini-style beef fillet

Beef fillet, Foie Gras cream, bread tuile, mashed potatoes 42.00€

MAIN DISHES

To share

Lobster gnocchi

Ricotta-based gnocchi, lobster and its bisque 8 40.00€ | 8 70.00€

Gluten, fish, milk

Gnocchi al pomodoro

Ricotta-based gnocchi, cherry tomato sauce, mozzarella 28.00€

Gluten, milk

Linguine with seasonal truffle

To share 35.00€

Gluten, milk

Salt-crusted sea bass

Minimum 2 people 80.00€

Fish

Beef Chateaubriand

600g meat, croquettes, salad, sautéed vegetables 85.00€

Bone-in ribeye

800g - 1000g from Finland, croquettes, salad, sautéed vegetables 85.00€

Sides

6€

Mixed salad
Mashed potatoes Milk
Exotic mushrooms
Pumpkin purée Milk
Thai rice

Spice it up!

3€

Green pepper Milk
Béarnaise Egg, milk
Naga sauce

DESSERTS

Chocolate moelleux

Vanilla ice cream, whipped cream 16.50€

Gluten, egg, milk

Lemon pie

citrus compote, lemon mousse, lemon ice cream, orange and black sesame tuile 14.50€

Gluten, egg, milk

Chloé's guilty pleasure

Pistachio ice cream, hazelnut espuma, cocoa crumble,
chocolate tuile, caramelized pistachios 16.50€

Egg, milk, nuts

Tiramisu

Mascarpone mousse, Ladyfingers, coffee, cocoa tuile 15.00€

Gluten, egg, milk

Chestnut crème brûlée

Glazed chestnuts 15.00€

Nuts

Ice cream and sorbet

3.00€ per scoop

Milk

Ending on a high note 14€

Espresso Martini

Negroni

Whisky Sour

Old-Fashioned

Skinny Bitch

French 75

Dry Martini

Bloody Mary