

*the Chef's*

# SUGGESTIONS

Only in the evening

## STARTER

### **Green pea velouté**

Parmesan mousse and balsamic reduction 21€

Egg, lactose



## MAIN

### **Cod fillet**

Swedish dill sauce, fennel and liquorice chips 37€

Fish, lactose



## DESSERT

### **Red fruit crumble**

Yogurt ice cream and mint 16€

Gluten, egg, lactose



**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*

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**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 14.50€  
Gluten, egg, milk

## **Lemon pie**

citrus compote, lemon mousse, lemon ice cream, orange and black sesame tuile 13.50€  
Gluten, egg, milk

## **Chloé's guilty pleasure**

Pistachio ice cream, hazelnut espuma, cocoa crumble,  
chocolate tuile, caramelized pistachios 14.50€  
Egg, milk, nuts

## **Tiramisu**

Mascarpone mousse, Ladyfingers, coffee, cocoa tuile 13.00€  
Gluten, egg, milk

## **Chestnut crème brûlée**

Glazed chestnuts 13.00€  
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