








JARDIN d'HIVER

Dinner menu - from 7p.m. to 10p.m.


TO SHARE OR NOT

Oysters, rye bread and condiments - Gillardeau N°3 - 6/9/12 pieces	51/68/85€
Smoked salmon from Le Borvo, blinis and cream from Normandy	32€
Charentais melon, soup, basil oil  	28€
Lobster from Erquy salad, passion fruit and chili pepper dressing 	64€
Niçoise salad, tuna belly and bluefin tuna from Mediterranean Sea 	44€




RAW & MARINATED

Sea bream ceviche from Brittany, passion fruit, avocado, coriander 	32€
Bluefin tuna ceviche from Mediterranean Sea, cucumber, soy and sesame dressing 	36€
Marinated trout ceviche from Normandy, coriander and raspberries 	36€

WITH YOUR FINGERS

Focaccia topped with grilled vegetables from Dorian Gautier	32€
Focaccia accompanied by smoked salmon from Le Borvo, lemon and dill	32€
Focaccia served with marinated trout from Normandy, coriander and raspberries	32€
Crispy pollack burger, skyr with fresh herbs, baby spinach and French fries	42€
Grilled vegetables burger from Dorian Gautier, pesto, rocket salad, burrata and French fries 	42€
Lobster from Erquy roll, lime and French fries	58€

MAIN COURSES

Cooled bulgur with vegetables, tomatoes, Taggiasche olives and basil 	34€
Red mullet from Erquy, broccoli and its jus 	50€
Semi-cooked bluefin tuna from Bay of Biscay, roasted yellow zucchini 	52€

CAVIARS

50g at 160€ — 125g at 525€

Caviar Baeri Fermier, Maison Kaviari, France

Caviar Oscietre, Maison Kaviari, China

 *Gluten free*  *Vegetarian*  *Vegan*

*Prices are in net euros. taxes and service included The house does not accept payments with checks.
Pollack, Red mullet, Sea bream, Trout, Tuna : France, sustainable fishing. Lobster : European, sustainable fishing.
Allergen list is available upon request.*

TAPAS

Black truffle croque, Comté cheese - 4 pieces 🌿	32€
Mini cheeseburgers - 2 pieces	28€
Lobster rolls, lime and pomegranate - 4 pieces	44€
Osciestra caviar (12gr) tartlet, farmhouse cream, lime - 6 pieces	72€
Chickpeas Houmous, lemon, olive oil and seeds biscuits 🌿	24€
Bluefine tuna tartare from Mediterranean Sea, puffed rice biscuits - 5 pieces	24€
Cheese platter with mesclun lettuce, nuts and dried fruits 🌿	28€

CLASSIC COCKTAILS

French 75 - Cognac Frapin 1270, lemon, sugar, Champagne - 18 cl	29€
Green Mauresque - Henri Bardouin pastis, orgeat, lime, cucumber, mineral water - 16 cl	
Mai Tai - Rum Havana Club 3 years, Jamaican Rum, lime, Fair Kumquat, orgeat - 14 cl	
Peper Plane - Bourbon Four Roses Small Batch, Aperol, Amaro, lemon - 12 cl	
Parisian Mule - Absolut Elyx vodka, elderflower cordial, lime, absinthe, ginger beer - 14 cl	
Oaxaca Old Fashioned - Tequila Reposado, Mezcal Del Maguey Vida, Agave, Cocoa Bitters - 10 cl	

SEASONAL COCKTAILS

Pear - Mitcher's Bourbon, Williams pear, bay infusion - 20 cl	29€
Raspberry - Roku Gin, raspberry, blackberry, verjus, melilot - 14 cl	
Melon - Remÿ Martin VSOP, white port, verjus, bowler - 14 cl	
Figs - Macallan 12 years, oloroso, Pedro Ximenez, fig - 10 cl	
Radish - Ketel One, Saké, Sauvignon blanc, radish - 10 cl	

MOCKTAILS

Pear-Fect - London Essence Ginger Ale, Williams pear - 18 cl	23€
M.A. - Passion fruit, elderflower, sparkling water - 18 cl	
Amaretto Sour 0% - Amaretto 0%, lemon, aquafaba - 12 cl	

REFRESHMENTS

Soda	12€
Fresh fruit juices - 25 cl	15€
Vittel - 50 cl	9€
Vittel - 1L	12€
Evian - 75 cl	11€
Perrier fines bulles - 50 cl	9€
Perrier fines bulles - 1L	12€
Badoit - 75 cl	11€

DETOX JUICES - 25 cl

Vitalizing - Celery, Granny Smith apple, cucumber	18€
Energizing - Carrot, orange, ginger	
BEERS - 33 cl	17€
Ninkasi Flower Lager	
Ninkasi Hefeweisen	
La Débauche IPA	
La Débauche Hazy Diamond	