

## LES GRANDS VERRES

### STARTERS & SHARE PLATES

#### WARM OLIVES

ALMONDS, GARLIC, SPICES  
4€

#### RED CABBAGE &

#### RADICCHIO SALAD

GRAPEFRUIT, JUNIPER BERRIES  
PEANUTS  
12€

#### SMOKED JERUSALEM

#### ARTICHOKES

SUNFLOWER TARATOR, CROSNES  
PIPERADE, DILL  
12€

#### FULLY LOADED BAKED

#### SWEET POTATO

SOUR CREAM, OIGNON BACON,  
SPRING ONION  
10€

#### WHELKS

SPICY SUMAC MAYONNAISE  
11€

#### MUSSELS

VADOUVAN, CELERY, GRILLED  
SOURDOUGH, PARSLEY BUTTER  
15€

### MAINS

#### CEPES SPÄTZLE

BLACK TRUFFLE, SHALLOTS,  
CHIVE  
31€

#### CUTTLEFISH

QUINCE, CHILI, ALMONDS,  
LEEKS, YOGURT  
27€

#### TROUT

OLIVES, TOMATOES, FENNEL,  
BURNT ORANGE, LINSEED  
27€

#### DUCK BREAST

SAFRAN BRAISED POTATOES,  
PRESERVED LEMON, GARLIC  
CHIPS  
28€

#### YOGURT BRAISED LAMB

#### SHOULDER

CABBAGE TWO WAYS,  
ENDIVE  
28€

### DESSERTS

#### ROASTED PEAR

COFFEE CRUMBLE,  
WHIPPED CREAM  
9€

#### HALVA SEMIFREDDO

PISTACHIO DUKKAH,  
CLEMENTINE  
9€

#### BERGAMOTE « WINDOW »

LEMON CREAM, CHOCOLATE  
GANACHE, CACAO GRUÉ  
9€

#### BLEU D'Auvergne

CRANBERRIES COMPOTE  
9€

### SHARING PLATE

#### CRISPY CONFIT PORK BELLY FOR 2 OR 4

ZA'ATAR FLATBREAD, PICKLE SALAD, CHILI PASTE AND CORIANDER  
SAUCE

50/90€

\*OUR DISHES AND DRINKS CAN CONTAIN POSSIBLE ALLERGENS, PLEASE LET YOUR SERVER KNOW WHEN ORDERING. ALL OURS MEATS ARE ORIGINALLY FROM FRANCE

