

18H-23H30

. OUR TAPAS .

SNACKING

SUMMER TRUFFLE CRISPS 7 E

"Superbon" (summer black truffle) / 135gr

CRETAN HERB CRISPS 6 E

"Superbon" / 135gr

IT'S HOT!

CROC "MISTER" 16 E

Ciabatta with herbs from "Masa Madre"
Comté cream AOP with black truffle "Plantin"
St Nectaire AOP, ham with herbs
350gr / (cut into 7)

SEAFOOD TAPAS

POLLOCK RILLETTES WITH FENNEL 12 E

"Conserverie des 7 collines" / 100gr

LOBSTER RILLETTES 15 E

"Kaviari" / 90gr

HAKE RILLETTES WITH ORGANIC MUSTARD SEEDS 10 E

"Superproducteur" / 90gr

GARDEN TAPAS

MEZZE TRILOGY 15 E

Organic hummus with candied lemon (le temps des oliviers) Fine cream of Genoa basil IGP and 24-month Parmesan (Superproducteur) Eggplant caviar with peppers cooked over a wood fire (comptoir d'Arménie) / 180gr

GRILLED ASPARAGUS DELIGHT WITH SUMMER TRUFFLE 12 E

"Maison Plantin" / 100gr

BUTCHER'S TAPAS

MIXT BOARD OF "SAUVAGEON" 25 E

14-month-old Parma ham, "Duculty" dry sausage, summer truffle-cooked ham, goat's cheese, 12-month-old Comté AOP, Tomme de Savoie AOP / 400g

DUCK RILLETTES 10 E

"Superproducteur" / 90gr

SPICY CHICKEN RILLETTES WITH LEEK FONDUE 10 E

"Conserverie des 7 collines" / 100gr

CHICKEN LIVER PÂTÉ WITH PORT 10 E

"Conserverie des 7 collines" / 100gr

SUCRIVORE

LIÈGE WAFFLES (*2) AND DUO OF SWEET SAUCES 8.50 E