

.Our Tapas.

SNACKING

SUMMER TRUFFLE CRISPS 7 E
"Superbon" (summer black truffle) / 135g

BUTCHER'S TAPAS

"SAUVAGEON" BOARD 25 E
14-month aged Parma ham, "Duculty" dry sausage, cooked ham with summer truffle, goat's cheese, 12-month aged Comté AOP, Tomme de Savoie AOP / 400g

BARBARY DUCK RILLETTES 10 E
"Super Producteur" / 90g

SPICY CHICKEN RILLETTES WITH LEEK FONDUE 10 E
"Conserverie des 7 collines" / 100g

WHOLE DUCK FOIE GRAS FROM DORDOGNE 26 E
"Maison Lambert" / Gold Medal 2025 / 120g

DESSERT

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

THAT'S HOT!

CROC "MISTER" 16 E
Ciabatta with herbs from "Masa Madre", Comté AOP cream with black truffle "Plantin" St Nectaire AOP cheese, herb-cured ham 350g / (cut into 7 pieces)

VEGGIE CROC 15 E
Ciabatta with herbs from "Masa Madre", a fine tomato cream from the Southwest, warm goat cheese, marinated eggplant, arugula, pickled onions, pumpkin seed oil / 350g / (cut into 7)

SEAFOOD TAPAS

ORGANIC SALMON RILLETTES 12 E
"Kaviari" / 90gr

LOBSTER RILLETTES 15 E
"Kaviari" / 90gr

GARDEN TAPAS

MEZZE TRILOGY 15 E
Sweet potato & curry hummus
fine artichoke cream, "Superproducteur"
eggplant caviar with chilies / 180g

CHESTNUT AND ROASTED PORCINI MUSHROOM SPREAD 10 E
"Maison Lambert" / 85g

GRILLED ASPARAGUS DELIGHT WITH SUMMER TRUFFLE 12 E
"Plantin House" / 100g