

.Our Tapas.

HAPPY HOUR
- 20% OFF FROM 6 PM TO 7 PM

BUTCHER'S TAPAS

"WILD" BOARD 2.5 E

14-month aged Parma ham, "Duculty" dry sausage, cooked ham with summer truffle, goat cheese, 12-month aged Comté AOP, Tomme de Savoie AOP, Mozzarella di Bufala DOP pearls & organic olive oil / 400g

BARBARY DUCK RILLETTES 10 E

"Super Producer" / 90g

PÂTÉ DE CAMPAGNE WITH ARMAGNAC 10 E

"Conserverie des 7 collines" / 100g

SPICY CHICKEN RILLETTES WITH LEEK FONDUE 10 E

"Conserverie des 7 collines" / 100g

WHOLE DUCK FOIE GRAS FROM DORDOGNE 2.5 E

"Maison Lember" / Gold Medal 2025 / 120g

SWEETY

CORK 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, cooked 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

SEA BASS RILLETTES WITH SUMMER TRUFFLE 12 E

"Kaviari" / 90gr

GARDEN TAPAS

MEZZE TRILOGY 15 E

Organic lemon hummus, olive purée with figs, grilled eggplant caviar & tomato / 180g

DELICIOUS CARROT AND TOMATO DISH WITH SUMMER TRUFFLE 12 E

"Plantin" / 100g

*List of allergens available on our website and upon request