

MENU SEPTEMBER 2020

75,00 €

**The beetroot,**

*Macaron, smoked mackerel, horseradish sour cream.*

**The amberjack,**

*Tartar, nori, yuzu gel, cucumber gin tonic granita.*

**The tuna,**

*Foam, bitter lemon, air baguette, anchovies.*

**The quail egg,**

*Spinach, yuzu Hollandaise, lumpifsh roe.*

**The duck liver,**

*Tartelette, fig, wild mushroom, port wine.*

**The leek,**

*Tartelette, Graviera Sirou, celeriac, black truffle.*

**The tomato,**

*Marinated, water, basil and Chartreuse granita, pine kernel, Manoura cheese.*

**The seabass,**

*Coconut, lime, green chili, black radish, nectarine.*

**The squid,**

*Onion marmalade, tomato, kombu, artichoke, squid cracker.*

**The cod,**

*Wild fennel, Espelette pepper, baby gem, verbena, ratatouille cream.*

**The mushroom,**

*Raviolis, porcini, chanterelles, Portobello sauce, Graviera Tinou.*

**The quail,**

*Comfit and roasted, butternut, cumin, dates, spelt, pelargonium, Szechuan pepper.*

**The beef,**

*Short rib, eggplant, miso, mead, soy sauce, sesame.*

**The tahini,**

*Ice cream, semolina, lemon.*

**The fig,**

*Roasted, citrus, galotiri cream, speculos.*

**The peach,**

*Brioche, Amaretto ice cream, almonds, verbena.*

**Mignardises**

