

« Empreinte »

AS WE MISS THE MOON... I WILL OFFER YOU MY STAR

“COOKED AND REFINED OVER TIME, MY EMOTIONAL DISHES MAKE UP THIS MENU”

ONLY SERVED TO THE ENTIRE TABLE, THANK YOU

SUNLIGHT TO TASTE YOUR BUDS



MARBLED DUCK FOIE GRAS, WALLIS DRIED MEAT,



MARINATED “SAKU” TUNA WHIT VERBENA OIL AND GREEN SOJA

PASTURE SÉRAC, ROSEMARY FOCACCIA



VEAL FILLET PICKED WITH CONFIT LEMON, BABY SQUID

VIOLON ZUCCHINI, NETTLES POTATOES GNOCCHI AND ESPELETTE’S SWEET PEPPER



THE FROSTY MOMENT



PAN FRIED PIGEON BREAST WITH PEPPER

CHERRY, TOASTED HAZELNUTS, LIGHT RATTE POTATOES, PIGEON JUS



MOONLIGHT TO WAIT, ALL IN SWEETNESS



SUMMER CREATION... LET US SURPRISE YOU...



PRICE: 159. -

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE 1:15 P.M. AND 9:15P.M