

Table that Takes its Time

Each morning, we handcraft our **fresh pasta**, using organic semolina from Moulin Marion. Our focaccia rises gently, nurtured by natural sourdough.

The **garden** inspires our creations: fine herbs, young shoots, vegetables, fruits...
We honor whatever the earth has to offer.

Our ingredients come from nearby, from women and men who cultivate with respect and passion.

A simple, committed, vibrant cuisine, shaped by the seasons.

And rooted in this place.



la Carte

TO SHARE		STARTERS	
For Two Iberian Ham "Cebo de Campo" with	12	Fine Burrata Tart Arugula-Pistachio Pesto and Confit Tomato	15
Toasted Focaccia A Dozen Mussels in Garlic-Parsley Butter, served with Toasted Focaccia	12	Meagre Salad Basil Tiger's Milk, Cucumber & Lemon Espuma	15
MAINS		DESSERTS	
Milanese Veal Escalope Condiments, Fusilli al Pesto Rosso	23	Coffee or Tea with Mini Desserts	10
Butcher's Cut Baby Potatoes, and Refined Jus	28	Seasonal Fresh Fruit Salad Apricot Clafoutis with Light Vanilla Cream	10 10
Périgord Salad Foie Gras, Smoked Duck Breast, Confit Gizzards, Green Beans, Cherry Tomatoes, Mesclun, Chef's Vinaigrette		The Children's Table - Under 12	14
Signature Fish & Chips Confit Hake, Fresh Herb Tartare, Crispy Potato Crackers, Green Pea Hummus	23	Fresh Pasta with Tomato & Basil Sauc Fish Fillet with Garden Vegetables Chicken Strips with Fries	e:e
Stuffed Beefsteak Tomato, Fine Pork Filling, Conchiglie Pasta with Pistachio-Arugula Pesto	22	Ice Cream, Sorbet or Madeleines	
Burger of the Moment Galician Beef Patty, Goat Cheese,	23		

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served with Fries

Wakame Seaweed, Passion Fruit, Mango, Sesame, served with Sweet Potato Fries and Mesclun Salad

Tuna Tartare