



*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.

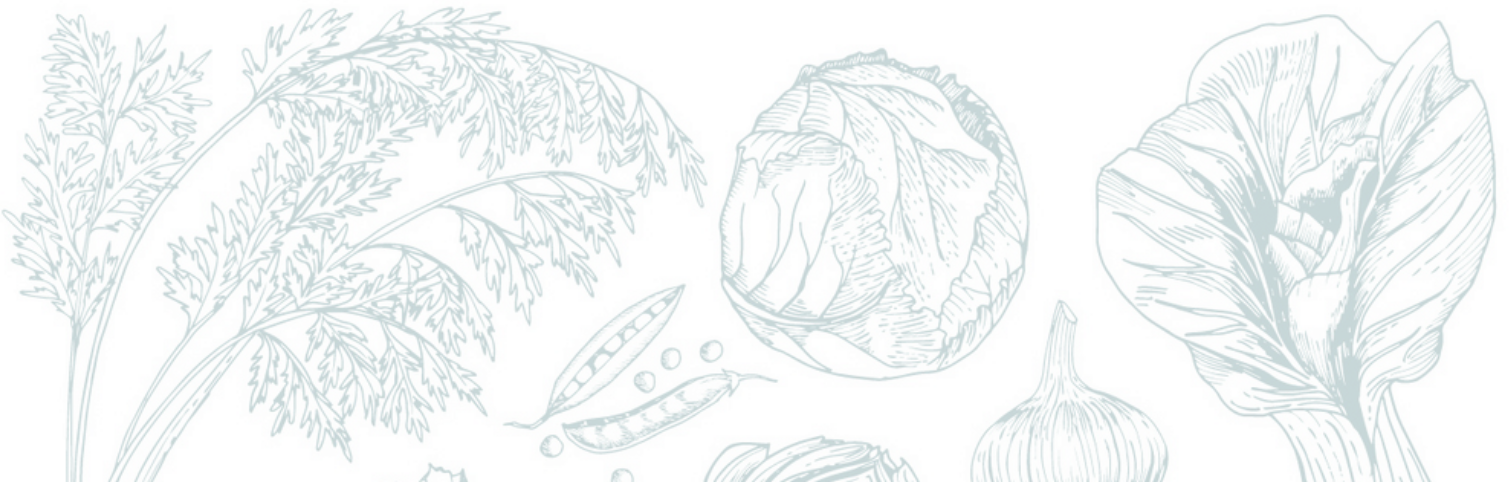
The **garden** inspires our creations:  
fine herbs, young shoots, vegetables, fruits...  
We honor whatever the earth has to offer.

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.

*Jean-Marie le Rest*



# La Carte

## TO SHARE

*For Two*

Iberian Ham "Cebo de Campo" with Toasted Focaccia	12
A Dozen Mussels in Garlic-Parsley Butter, served with Toasted Focaccia	12

## MAINS

<b>Milanese Veal Escalope</b> Condiments, Fusilli al Pesto Rosso	23
<b>Butcher's Cut</b> Baby Potatoes, and Refined Jus	28
<b>Signature Fish &amp; Chips</b> Confit Hake, Fresh Herb Tartare, Crispy Potato Crackers, Green Pea Hummus	23
<b>Our Seasonal Pasta</b> Pappardelle, Pumpkin, Hazelnuts, Spinach, Saint-Marcellin Cheese	22
<b>Burger of the Moment</b> Galician Beef Patty, Goat Cheese, Tomato & Arugula, Gribiche Sauce, served with Fries	23

## STARTERS

<b>Indulgent Tart</b> Christian Parra's Black Pudding, Caramelized Apples, Burrata	15
<b>Basque pâté</b> with Espelette pepper, pickles, black cherry jam, and mixed salad greens	15

## DESSERTS

Coffee or Tea with Mini Desserts	10
Seasonal Fresh Fruit Salad	10
Grandma's Apple Cake, Caramelized Cider Apple Sorbet	10

## The Children's Table

- Under 12

Fresh Pasta with Tomato & Basil Sauce Fish Fillet with Garden Vegetables Chicken Strips with Fries	14
Ice Cream, Sorbet or Madeleines	

Meats sourced from France and Spain.  
Prices are in euros, inclusive of taxes and service.  
Allergen information available upon request.