

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 Duck croquettes, beetroot and balsamic caramel | 12 | Christian Parra's Black Pudding Potato foam with confit garlic, reduced jus | 15 |
| Savory puff pastry bite with ham, Comté cheese, and mushrooms | 12 | Basque pâté With Espelette pepper, pickles, black cherry jam, and mixed salad greens | 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 | Tarte Tatin to share Madagascar vanilla ice cream, vanilla mascarpone cream, salted butter caramel | 16 |
| Scallop Watered with yuzu butter, parsnip mousseline, Brussels sprouts and buckthorn, vanilla champagne emulsion | 26 | Autumn Delight Jivara chocolate mousse with Guérande sea salt, vanilla cream, pecan praline, chocolate feuilletine crunch, dacquoise, | 12 |
| Our Flight with the Wind Sweetbreads, poultry quenelle, white pudding with morel mushrooms, mushrooms, poulette sauce | 22 | The Litchi Lychee mousse, marmalade, white chocolate crunch, matcha biscuit, lychee sorbet with Voatsiperifery | 12 |
| The Big Gouv Charolais beef burger, double cheddar, iceberg lettuce, onions, tomato, seasoned sauce | 23 | The Children's Table | 14 |

Fresh Pasta with Tomato & Basil Sauce Fish Fillet with Garden Vegetables Chicken Strips with Fries

Ice Cream, Sorbet or Madeleines