

Starters

Beef tataki, wasabi and sesame cream

Heirloom tomatoes, burrata and basil

Trout gravlax, Nordic bread, avocado and dill cream

Andalusian Gazpacho

Mains

Lamb chops marinated in raz el-hanout, boulghour, piquillos and raisins +4€

Guineafowl with Coco de Paimpol haricot beans

Swordfish fillet, vegetable bayaldi and tomato sauce, olives and capers

Fillet of sea bass, black rice and snow peas

Desserts

Cheese platter with chutney and dried fruit

Berries and fig tart

Pavlova with peaches

Crème brûlée with Tonka bean

Artisanal ice-cream cup

A la carte : Starters 12€ – Mains 23€ – Desserts 8€

Prices include taxes and service charge – meat and fish are from France and EU