

# first things first

(v) = vegan | (up) = unpasteurized | All prices in Euro

## snacks

HUMMUS OF THE DAY <i>with home-made zaatar</i> (v) * soy, nuts, sesame, coconut, garlic	9.00
CURED MEAT FROM OUR FARM <i>aged for 12 months, piccalilli</i> * onion	13.00
TARTELETTE <i>beet, goat cheese, honey</i> (up) * lactose, gluten, pollen	8.00
SARDINES <i>marinated, carrots, rosemary</i> * fish, onion, gluten	13.00
RILLETTES <i>duroc pork, kalamata, lemon confit</i> * gluten, onion, garlic, nuts	13.00

# our plates

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cold plates

## romaine lettuce heart<sub>16</sub>

*caesar sauce, pomegranate, cashew*

\* fish, gluten, nuts, egg, mustard, lactose, garlic

## burrata<sub>18</sub>

*Bella Puglia, relish, spiced yogurt, almonds (up)*

\* lactose, nuts, onion, mustard, garlic

## fennel<sub>17</sub>

*confit with olive oil, lemon, pistachio cream (v)*

\* soy, nuts

## zucchini<sub>16</sub>

*linguine, olives, pilpelchuma, sour cream (v)*

\* soy, garlic

## parthenais beef<sub>20</sub>

*tataki style, black garlic, mustabal, gomasio*

\* sesame, garlic, onion, soy

## salmone trout<sub>21</sub>

*fennel, spring onions, arenka*

\* fish, lactose, onion

*Our cuisine showcases each product individually, whether animal or vegetable.*

*Depending on your appetite, we advise you to order 5 to 7 plates for 2 people.*

warm plates

## tomato<sub>19</sub>

*risotto, chanterelles, parmesan, parsley (up)*

\* garlic, lactose, onion, celery

## zucchini<sub>18</sub>

*tatin style, fava beans, mint, feta, sumac (up)*

\* lactose, gluten

## couscous<sub>19</sub>

*vegetables, crispy chickpeas, mild harissa (v)*

\* gluten, celery, garlic, onion

## 63° egg<sub>17</sub>

*coconut bean, chorizo, mint*

\* egg, garlic, onion, celery

## duroc pork<sub>22</sub>

*marinated with raspberries, polenta fries, tomato and olives ketchup*

\* soy, garlic, onion, celery

## fish of the day<sub>23</sub>

*zucchini, fumet, tarragon, lemon confit*

\* fish, onion, soy

# finishing touch

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## baba 12

*without rum, cherries, ginger, hibiscus*

\* lactose, gluten, egg

## tero chocolate 12

*caramel, hazelnut cream, puffed rice (v)*

\* nuts, gluten

## nougat 13

*frozen, red fruit coulis, basil, pollen*

\* egg, lactose, nuts

