

Chef's menu per table

2-course lunch menu

fortytwo euros fifty

3-course menu

sixty euros

4-course menu

seventy euros

5-course menu

eighty euros

You prefer cheese over sweet?

seven euros fifty



Current Rooftop

Wine pairing possible

à la carte

First Course

Steak tartare smoked caper cream toast	20
Langoustine beef fat rouille	25
Veal sweetbread salsify onion	26
Agnolotti pumpkin sheep's cheese	18

Main Course

Pointed cabbage sea buckthorn beurre blanc	28
Seabass 700 gr. fish eggs beurre blanc	77
Dry aged beef ribeye, Meadow 250 gr. bearnaise sauce	40
Côte de boeuf, Simmentaler 700 gr. bearnaise sauce	97

Desserts

Chocolate pistachio raspberry	15
Mille Feuille vanilla blackberry	15
Cheese selection quince fig walnut bread	19
Madeleine burnt lemon curd	4.5 p.p.

Sides

Cauliflower almond dukkah	9
Radicchio XO saus	9
Leek patate brown	9
French fries fried in tallow	6