



**Padron peppers 10€**

**Squash gnocchis, sobresade, laurel,  
rancio poultry jus 14€**

**Gratinated eggplant, romesco, parmesan cheese &  
salsa verde 16€**

**Braised leeks, smoked mousseline, mustard seeds  
pickles, candied lemon 14€**

**Roasted sturgeon, pork, cucumber, garlic  
emulsion 24€**

**« BBQ Ribs »**

**Homemade barbecue sauce, preserved condiments,  
Two textures polenta 36€**

**Beef picanha, crispy Jerusalem artichoke, melilotus  
sauce, candied shallots 28€**

**Plat à saucer 12€**

**Cheese sélection from C.O.W fromagerie 16€**

*Domaine André & Mireille Tissot - Macvin du Jura - 6cl - 15€*

**Nablus tahini, 70% Honduran chocolate, coffee, black  
sesame 12€**

**BBQ roasted figs, fig leaf, red wine 12€**

**Thank you to let the Chocho team knows if you have any allergies or  
special diet.**

**ch/cho**