

# ch/cho

PARADIS

Tahitian style natural oysters ceviche 14€  
*(3 pieces)*

Grilled white asparagus, parmesan cheese  
cream, homemade kimchi, bottarga 18€

Grilled bread gnocchi, sage cream, rye miso  
poultry juice and preserved condiments 14€

Roasted beetroot carpaccio, Cantabrie  
anchovies, horseradish & peanut sauce 15€

Deep-fried artichoke, bearnaise sauce, puffed  
buckwheat, grated tuna heart 14€

Langoustine, grilled rapa peak, burnt citron  
bisque & poultry liver cream 24€

Lamb sweetbread, BBQ green asparagus, olive  
cream & burnt rosemary jus 28€

Banka trout, sorrel sauce & BBQ leak 28€

Braised veal, green peas, Cévennes sweet  
onions, spicy carrot sauce, puffed tapioca 28€

Plat a saucer 12€

Selection of seasonal cheeses from COW 16€

Tahiti vanilla, black lemon,  
pecan nuts & Arlette 14€

Strawberry sorbet, fior di latte ice cream,  
country crisp 12€

*Please inform our Team of any food allergies or  
intolerances.*