

ch/cho

PARADIS

Marinated eggplant, white sesame sauce, lacto-fermented garlic & feta cheese granité 14€

**Tomato, arugula pesto, mustard sabayon
& Toulouges oignons 16€**

**Grilled mackerel, ajo blanco, salmorejo
& iberico ham 18€**

« Croque truffe » 14€

French toast, summer truffle, fowl, comté cheese

Pairing :

*Celler Saint Benoît - Arbois - Vin jaune - 2012 15€
(6cl)*

**BBQ grilled duck heart, snacked foie gras,
beetroots & preserved berries 28€**

**Snacked cuttlefish « à la sétoise »,
sobresade, red bellpeppers & fenel flowers 28€**

**Sweet and sour grilled pork belly, braised
sucrine, lacto-fermented chili sauce 24€**

Plat a saucer 12€

Cheese selection from COW 16€

**Puffed rice & wheat, chocolate, rye miso dulce
de leche 13€**

**Poached peach, grape, muscat vinegar, herb
sorbet & cold broth 13€**

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