

ch/cho

PARADIS

« Bloody Mary » natural oysters 15€
3 pieces

Parsnip fricassé, Ossau Iraty, rancio & watercress
€

BBQ sweet corn « à la Bellevilloise »,
Galice mussels & smoked bacon 19€

Deep fried potatoe napoleon, porcini
& smoked garlic cream 18€

Smoked aioli gratinated cod, turnips
& spinach 24€

*Pairing : « Laphroiaig Marc'harid » - Laphroiaig 10
Y,
kumquat triple sec, wakame, lime - 13€*

Braised pork cheek, whipped tofu,
endive and quince-mustard condiment 26€

Beef chuck flap, Cognac flamed plum,
dried tomatoes condiment 26€

Supplement Tuber uncinatum truffle 12€

Flat a saucer 12€

Cheese selection from COW 16€

*Pairing : Domaine Fumey Chatelain - Arbois
Vin jaune - menu 2015 - 15€*

Basque Country cheesecake, manchego
& orgeat 14€

Pear, rose, yuzu granité, madeleine
& chestnut mousse 13€

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

Eau plate filtrée 2€

Eau pétillante filtrée 2€

CHOCHO

MEDLEY 5 STEPS **74€**
VEGGIE MEDLEY **62€**

FOOD AND DRINK PAIRING **39€**
NON-ALCOHOLIC PAIRING **24€**

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