

ch/cho

PARADIS

« Bloody Mary » natural oysters 15€
(3 pieces)

Parsnip fricassée, Ossau Iraty,
rancio & watercress 14€

Roasted red kuri squash, squash seeds,
saffron & Gorgonzola 16€

Scallops & raw foie gras, roasted celery consommé,
kaki & yuzu from Roussillon 22€
(3 pieces)

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

Smoked aioli gratinated cod, turnips
& spinach 24€

*Pairing : « Laphroiag Marc'harid » - Laphroiag 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€

Plat 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.*

Filtred still/sparkling water 2€