

# ch/cho

PARADIS

**Natural oysters, smoked cream, haddock  
& white balsamic vinegar 16€**  
*(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, hedgehog mushroom  
& smoked garlic cream 18€**

**Crispy lean fish, chard with Buddha's hand, pear  
and grilled kombu mushroom sauce 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€**

**BBQ venaison, cavolo nero, guanciale  
& chili crunch 29€**

**Supplement Tuber melanosporum truffle 16€**

**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€**

**Iced lemon curd, almonds  
& coffee-cardamom granité 13€**

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

**Filtred still/sparkling water 2€**