

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)

**Pointed cabbage, poulette sauce, Banka trout eggs,
limequat & dill 17€**

**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 & apple-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 - 2016 - 15€*

**Clementines, white beer sorbet,
yoghurt & laurel 13€**

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

Filtred still/sparkling water 2€