

# didon.

Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012, and **Francesco Cianfanelli**  
Our dishes are charcoal grilled and can be shared

		Price
<u>Starters</u>		
Squash	mousseline, 'œuf parfait', sumac, zaatar, fresh herbs emulsion	14
Snails	pan-fried with parsley and garlic cream, orange quarters, celery	15
Artichoke	'barigoule', turnip, red onions, artichoke cream	14
Foie gras	'au torchon', pear confit with saffron, black turnip, pine nuts	17
		one portion / to share
<u>Main dishes</u>		
Risotto	with Jerusalem artichoke, watercress, lemon, fennel flower	17
Lamb	braised shoulder, kumquat, thyme, coriander, capers, honey	20 55
Duck	roasted with ginger, peanuts, coconut milk, kumbawa	19 53
Beef	grilled Angus rib, roasted porcini mushrooms, parsley, garlic, jus	87
Pork	Basque braised belly, anise, tomato sauce, honey	19
Lobster	'bleu' charcoal grilled, shallots, turmeric, cognac	63
Sea bream	grilled with lemon, clementine, garlic, rosemary	29
<u>Sides</u>		
French fries	steamed and then double fried	7
Eggplant	charcoal grilled, shallots, raisins, redcurrant, herbs, tahini sauce	8
Cauliflower	braised with hazelnut, pomegranate, tarragon, pomegranate molasse	9
<u>Cheese and desserts</u>		
Tomme de Chartreuse	with Castelfranco salad, smoked clementine	15
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>		
Figs	roasted with cinnamon, anise, coconut crumble, vanilla ice cream	13
Pain perdu	caramel sauce with citrus fruits, salted butter caramel ice cream	11
Chocolate	in a deconstructed tart, coffee cream, chocolate Chantilly	13

The list of allergens is available upon request

Prices are in euros and include all taxes and service charge