

didon.

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

		Price
<u>Starters</u>		
Poached egg <i>vegetarian</i>	with white and green asparagus in a vinaigrette, goat cheese, shallots	17
Zucchini <i>vegan</i>	allo scapece, guacamole, Kalamata, Espelette pepper, mint olive oil	15
Mackerel fish	grilled, ratatouille and smoked caviar of eggplant, dashi broth	18
Beef	tartar à l'ancienne style, bone marrow, dipping bread	22
		one portion / to share
<u>Main dishes</u>		
Risotto <i>vegetarian</i>	of peas, ginger, burrata sauce, tonka bean	20
Mushrooms <i>vegan</i>	with different varieties, hazelnut, pesto sauce	20
Lamb	grilled rack, sweet potato, leeks, zaatar sauce	34 65
Beef	grilled Angus rib, piquillos dressing, tarragon	99
Pork	grilled and confit belly, shiso and Thai basil sauce	25 48
King prawns	charcoal grilled, smoked bearnaise, white radish salad	36 70
Swordfish	steak, fennel compote, lemon confit, sea asparagus, shellfish sauce	32 60
<u>Sides</u>		
French fries	steamed and then double fried (sunflower and beef grease)	7
Eggplant	charcoal grilled, miso, yuzu, herbs	8
Lettuce	charcoal braised, white cheese, sumac	9
<u>Cheese and desserts</u>		
Saint-Nectaire	served with homemade fruits compote	16
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>		
Peach <i>vegan</i>	grilled and matured, peach sorbet, crumble, almond milk	15
Brownie	chocolate, raspberry, pistachio cream, cocoa sorbet with olive oil	15
Strawberries	in a salad, sheep yoghurt mousse, basil	15

The list of allergens is available upon request

Prices are in euros and include all taxes and service charge

List of allergens

DISHES	GLUTEN	SHELLFISH	EGGS	GROUND-NUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	LUPIN	SULFITE	MOLLUSC	FISH
Poached egg			X	X		X								
Zucchini														
Mackerel	X				X	X						X		X
Beef	X		X			X			O					
Risotto						X	X							
Mushrooms							X					X		
Lamb								X				X		
Beef												X		
Pork	X				X	X		X						
King prawns		X	X	X		X						X		X
Swordfish						X		X				X	X	X
French fries	X			X										
Eggplant	X				X					X		X		
Lettuce						X								
Saint-Nectaire						X								
Peach														
Brownie	X		X	X		X	X							
Strawberries						X								

X : present in the dish

O : present in the dish but cooked or can be removed

Nos chefs, Michel Portos, doublement étoilé et Cuisinier de l'Année en 2012 par le guide Gault & Millau, et Erik Marchesan mettent un point d'honneur au partage de la cuisine française avec des plats audacieux tout en restant simples et goûteux grâce à la cuisson au charbon de bois. Chaque saison, Michel et Erik renouvèlent notre carte avec des assiettes modernes et gourmandes alliant fraîcheur et qualité.

Our chefs, Michel Portos, a two Michelin-star chef and Chef of the Year in 2012 by the Gault & Millau guide, and Erik Marchesan create Didon's menu by cherishing the exquisite French cuisine with the concept of sharing. The meals are audacious while staying simple and tasty and more importantly with smoky flavors due to charcoal grilling. Each season, Michel and Erik renew the menu with modern, gourmet and flavorful recipes.