

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>		
Tomato <i>vegetarian</i>	grilled beefsteak variety, buttermilk burrata, celery, basil, Virgin Mary jus	17
Carrot <i>vegan</i>	variations, ginger, mustard, peanut	16
Mackerel fish	grilled, ratatouille and smoked caviar of eggplant, dashi broth	19
Beef	tartar à l'ancienne style, bone marrow, dipping bread	22
		one portion / to share
<u>Main dishes</u>		
Red pepper <i>vegetarian</i>	gazpacho, watermelon, halloumi, tapioca pearls with herbs	20
Zucchini <i>vegan</i>	variations, Kalamata olives, Espelette pepper, guacamole	20
Lamb	grilled rack, sweet potato, leeks, zaatar sauce	34 65
Beef	grilled 'Irish cut', piquillos dressing, tarragon	99
Sweetbread	with 'bagnetto verde' of sea lettuce, beetroot	27
Pork	grilled and confit belly, shiso and Thai basil sauce	25 48
Cod	grilled fillet, ratatouille à la provençale, fish emulsion, crisps	30
Octopus	fennel, capers, anchovy, lemon confit, Salicornia, broth	34 60
<u>Sides</u>		
Walnut sized potatoes	steamed and then double fried (sunflower and beef grease)	7
Eggplant	charcoal grilled, miso, yuzu, herbs	8
Lettuce	charcoal braised, white cheese, sumac	8
<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, caramelized almonds, peach sorbet, almond milk	15
Chocolate	white mousse, cannolo, red fruits	15
Pineapple	roasted, cheesecake with citrus fruits, pineapple sorbet, rosemary	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
Tomato						X		X						
Carrot							X		X					
Mackerel	X				X	X						X		X
Beef	X		X			X			O					
Red pepper					X							X		
Zucchini														
Lamb												X		
Beef												X		
Pork	X				X			X						
Cod						X		X				X		X
Octopus								X				O	X	X
Walnut potatoes				X										
Eggplant	X				X					X		X		
Lettuce						X								
Saint-Nectaire						X								
Peach														
Chocolate	X		X			X	X							
Pineapple	X		X			X								

X : present in the dish

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