

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>		
Asparagus <i>vegetarian</i>	grilled, onions with bergamot, miso, tarragon, béarnaise sauce	20
Beetroot <i>vegan</i>	variations, horseradish and orange emulsion, peanut	19
Mussels	salad, grapefruit, wasabi, green peas foam, shellfish sauce	20
Beef short ribs	carpaccio homemade smoked, ponzu sauce with mustard, blood orange, rocket emulsion	21
		one portion / to share
<u>Main dishes</u>		
Risotto <i>vegetarian</i>	with black garlic, piquillos, burrata, seaweed, finocchietto selvatico pesto	23
Artichoke <i>vegan</i>	poivrade style, roasted and purée, capers, ginger, saffron emulsion	23
Lamb	grilled shoulder to share, marinated with spices, chimichurri mint sauce	104
Flank steak	grilled Argentinian Angus cut, sour red cabbage, celery sauce with orange, mace	43 107
Chicken	thigh charcoal grilled, soybean sprout, barberry, garlic confit, zabaglione of roasted rice with 7 spices, almonds	32 64
Veal kidneys	charcoal grilled, noodles of daikon turnip, shiitake, shimeji, spring onion, chicken broth	35
Swordfish	half-cooked fillet coated with yuzu, harissa, cashew nut, braised lettuce	36
Calamari	grilled, sea bordelaise sauce with rosé wine, labné with kumquat, sorrel with redcurrant	35
<u>Sides</u>		
Walnut sized potatoes	steamed and then double fried (sunflower and beef grease)	8
Lettuce	charcoal grilled, yoghurt with tomato, sumac	8
Green beans	salad, fava beans purée, old Mimolette cheese	8
<u>Cheese from Laurent Dubois, award winner of Best Craftsman of France</u>		
		one portion / to share
Assortment of gorgonzola, parmesan and Abbaye de Cîteaux with a seasonal homemade fruits compote		19 30
<u>Desserts</u>		
Coconut rice pudding <i>vegan</i>	with shiso, Timut pepper, kalamansi, mango espuma, coconut	16
Black chocolate	mousse, crispy caramel, grilled fennel compote, orange, cocoa sorbet	16
Strawberry	from the Vaucluse region, verbena, financier, ginger cream, tabasco sauce, almond and barley ice cream	16

The list of allergens is available upon request

Prices are in euros and include all taxes and service charge