

# didon.

Our menu is created by our chef **Erik Marchesan**

Our dishes are charcoal grilled and can be shared

		Price
<b>Starters</b>		
Tomato vegetarian	grilled heirloom variety, celery, mozzarella, basil sorbet, virgin Mary jus	19
Zucchini vegan	roasted, confit and marinated, guacamole, Kalamata, Espelette pepper	18
Mackerel	blowtorch smoked, Granny Smith, labné, trout eggs, cucumber, ginger	20
Guinea fowl	rolled with herbs and grilled, blueberry, peanut, lime, marinated egg yolk, brown butter emulsion	21
		one portion / to share
<b>Main dishes</b>		
Risotto vegetarian	with black garlic, piquillos, burrata, seaweed, finocchietto selvatico pesto	29
Eggplant vegan	caponata style, crackers with mediterranean herbs, raspberry gazpacho	25
Pork	grilled belly, chorizo, pickles, spring onions, smoked paprika sauce	32 64
Sirloin	grilled Argentinian Angus beef, carrot, marigold, purple mustard jus	42
Tomahawk 40d dry aged	grilled Salers/Angus beef, carrot, marigold, purple mustard jus	155
Duck	grilled leg confit, barberry, porto, duck grease béarnaise	40 80
Sea bream	whole grilled fish in butterfly style, tomato, lemon, olives, basil, fish soup	41
Lobster in 3 courses	Italian style claw with a coral mayonnaise, Lebanese taco with taboulé, labné, cucumber pickles and sumac, Asian style tail with carrot, ginger, garlic crisps, chilli-infused olive oil and bisque	65 120
<b>Sides</b>		
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
<b>Cheese from Laurent Dubois, award winner of Best Craftsman of France</b>		
		one portion / to share
Assortment of gorgonzola and Abbaye de Cîteaux	with a seasonal homemade fruits compote	16 25
<b>Desserts</b>		
Smoked kiwi vegan	with granola, jalapenos, almond milk espuma, banana sorbet	16
Strawberry	with verbena, financier cake, ginger cream, tabasco sauce, almond ice cream	16
Black chocolate	to share (or not), a brioche stuffed with chocolate cream, cocoa sorbet, chocolate drink, blackberry compote	26

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						
Zucchini														
Mackerel			X			X		X						
Guinea fowl			O	X		X	X		X					X
Risotto						X								
Eggplant	O			X			X	X						
Pork					X			X	X			X		
Sirloin								X	X			X		
Tomahawk								X	X			X		
Duck						O		X				X		
Sea bream								X				X		X
Lobster	X	X	X			X		X				X		
Walnut sized potatoes				X										
Lettuce						O								
Green beans						O								
Cheese						X								
Kiwi							X							
Strawberry	X		X			X	X							
Chocolate	X		X			X	O							

X : present in the dish

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