

Le dîner

CHALLAH
fresh cream, tomatoes
10€

Breads

THE SPICY PLATE
7€

FOUGASSE
Matza flour, tahini
9€

Starters

YELLOWTAIL CRUDO
cherries, coriander, olive oil

TARAMA TRIO
white, pink, sea urchin

CHOPPED LIVER
cooked and chopped liver, caramelized onions,
croutons, black pepper

MAMALIGA
Romanian polenta, mushrooms and parmesan

TOMATOES SALAD
watermelon, feta, mustard greens,
pomegranate molasse

FRIED CORN RIBS
pimenton aioli, lime

HERBS SALAD
coriander, parsley, blackberries, almonds,
horseradish cream

FATAYER
spinach, goat cheese, sumac, zaatar

GRAVE-LAKS
cured salmon with arak and beetroot, salmon roe,
pickled mustard seeds

Sides

ROASTED POTATOES 11€

STEAMED GREEN BEANS 9€

GREEN SALAD 8€

POTATO SALAD, MAYONNAISE 11€

Mains

22€ ROASTED SEABREAM 36€
steamed green beans and brocolis, yoghurt sauce
olives and pinenuts

23€ TORTELLINIS 22€
sweet corn, spinach, white wine sauce

17€ PTITIM RISOTTO 27€
Israeli round pastas, green peas, peccorino

19€ NORTH ATLANTIC CALAMARI 34€
housemade chicken sauce, chickpeas
pickled shifka peppers

19€ NEW YORK STRIP STEAK (100g) 13€
European beef, chimichurri sauce and horseradish aioli
CHOICE: two sides,

16€ LAMB BELLY 32€
slow cooked, fava beans, chickpeas

17€ PRIME RIB (100g) 17€
European beef, chimichurri sauce and horseradish aioli
CHOICE: two sides

Desserts

TRADITIONNAL STRUDEL 14€
apple, pear, whipped cream

CHOCOLATE MOUSSE 14€
olive oil and sea salt

SEASONAL SORBET 16€
fresh fruits and meringue

NEW YORK CHEESECAKE 16€
blueberries coulis

Floor : Arthur, Adèle,, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Chloé, Antoine, Soufiane, Nozanine, Timothée, Marion, Marwan, Laurine
Kitchen : Itamar, Karol, Sabhya, Isabel, Juliana, Petra, Ayoub, Ali, Sacha, Karol, Hichem, Abdoulaye, Nathu, Ousmane, Younus, Raymond, Noorulah, Paulo
Stewarding : Abdul, Arif, Bine, Boubacar, Diallo / Bar : Virgile, Maxime, Michaël, Leonardo, Lucie

Allergen menu on request. Alcohol abuse is dangerous for your health.
Price in euros, taxes and service included. Our meat origins are from France, Poland, Ireland.