

SOUS LES ÉTOILES



OUR HOME-COOKED DISHES ARE MADE ON THE PREMISES FROM RAW INGREDIENTS.
WE USE AS MUCH PRODUCE AS POSSIBLE FROM OUR ROOFTOP VEGETABLE GARDEN, OR SELECT IT WITH THE GREATEST CARE.

MIDDAY FORMULA GÉNIE
CONSULT THE SLATE
16,50€

DISH
COFFEE
(HORS DRINK)

FORMULA OF THE DAY
CONSULT THE SLATE
32,00€

STARTER
DISH
DESSERT
(HORS DRINK)

STARTERS:

SNAILS RAVIOLI, SPINACH, RICOTTA CREAM WITH HERBS: 12 €



BAKED EGG, PORCINI MUSHROOMS, BLACK GARLIC CREAM AND TOAST:

12,50 €

SMOKED SALMON, PHILADELPHIA CREAM WITH COMBAWA AND GRANNY

SMITH APPLES : 11,50€

SCALLOPS IN CARPACCIO, YUZU, GRENADA AND CRESSON EMULSION: 12 €



VEGETABLE MINESTRONE WITH FRESH PASTA: 9,50 €



STARTER OF THE DAY : 9,00€

DESSERTS :

CITRUS PAVLOVA : 12,00€



CARAMEL CREAM PUDDING : 10,00 €



CHOCOLATE MOUSS WITH DULCEY CHOCOLATE, PRALINE & CHOCOLATE

CRUMBLE: 12,50 €

GENIUS SALTED BUTTER CARAMEL ECLAIR

TO SHARE (SERVES 2): 13,50 €



FRESH FRUIT SALAD: 9,50 €

DESSERT OF THE DAY: 8,50€

MAIN COURSE

KNUCKLE OF VEAL, CASSEROLE, TRUFFLE AND COQUILLETES RISOTTO:

25,00€

FILLET OF BEEF, CHÂTEAU BRIAND, ANNA POTATOES, MUSTARD SPROUTS AND

PEPPER SAUCE: 28,00€

MONKFISH STEK, CAPERS, LEMON AND BASMATI RICE 28,50€

LAMB SHANK CONFIT WITH THYME, ROASTED SWEET POTATOES WITH

HONEY & RAS EL-HANOUT : 27,00€

TANDOORI CHICKEN BURGER IN A NAAN BUN WITH YOGHURT SAUCE, SALAD

FRIES: 23,00€

BACK OF COD, SEASONAL VEGETABLES, BOUILLABAISSE FISH SAUCE: 25,00€



CANNELLONI WITH SEASONAL VEGETABLES, ARRABIATA SAUCE: 20,50€



KID MENU (UNDER 12 YEAR) : €15.50

PASTA WITH BOLOGNESE SAUCE

OR

FISH & CHIPS

CHOCOLATE MOUSSE OR FRUIT SALAD

