

DINNER

FROM 4 PM

oxy^{moron}

BREAD	SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.9
	BAGUETTE / PERSON	1.9
STARTERS	BEETROOT / LABNEH / WALNUT BRITTLE – ALL ORGANIC	13.5
	BAKED ORGANIC EGG / TRUFFLE CREAM / SPINACH	13.5
	 MIXED SALAD / PEAR DRESSING / CIOGGIA BEET / ASPARAGUS	17
	GOAT'S CHEESE FROM THE OVEN WITH HAZELNUT CRUST MARINATED PUMPKIN / CRANBERRIES	17
	GRILLED OCTOPUS / Sc. ROUILLE / ARTICHOKE / CHORIZO	18.8
	VEAL CARPACCIO WITH GOAT'S CHEESE & AVOCADO / APRICOT	20
SOUPS	 PUMPKIN COCONUT CREAM SOUP / SESAME / CHILI / CORIANDER	11
	TRUFFLED POTATO LEEK CREAM SOUP & ROASTED BLOOD SAUSAGE FROM THE REGION	11.8
PASTA	 SPAGHETTINI & PESTO ROSSO / SALTED ALMONDS	19.8
	AVOCADO & BUFFALO RICOTTA RAVIOLI HAZELNUT BUTTER / GREEN ASPARAGUS	24
	TAGLIATELLE / CHANTERELLES / PANCETTA SPECK / LEEK	23.5
	LINGUINE / SMOKED SALMON TROUT / CHARD / LEMON BUTTER	24
RISOTTO	BEETROOT & APPLE RISOTTO / HORSE RADISH CREAM / CHARD	24
POT-AU-FEU	POT-AU-FEU FROM CORN-FED CHICKEN	25
	POACHED ORGANIC EGG / PAKCHOI / CORIANDER / LIME / SOBA NOODLES	
MAINS	 ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	25
	FISH FILLET – CATCH OF THE DAY - / MAPLE FOAM GREMOLATA / RED CHARD / GREEN PEAS MASH	33
	ROASTED REGIONAL CORN-FED CHICKEN LEMON BUTTER / SPINACH / FREGOLA SARDA	29.5
	PAN FRIED VEAL LIVER / BALSAMICO JUS APPLE / ROASTED ONIONS / ORGANIC POTATO MASH WITH PARSLEY	30
	GRILLED ENTRECÔTES – 250G - / BBQ-JUS SNOW PEAS / SWEET CORN / SWEETPOTATO DOUGHNUTS	39
DESSERTS	TONKA BEAN CRÈME BRÛLÉE	8.2
	WHITE RUSSIAN TARTELET & CHERRY SORBET	11.5
	 MATCHA BROWNIE - WHITE CHOCOLATE / HAZELNUT & MANDARINE SORBET	10.8
	 2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	9
	SELECTED FRENCH RAW MILK CHEESE BY MAÎTRE PHILIPPE 3 TYPES	14.8

OUR SERVICE STAFF WILL BE HAPPY TO PROVIDE YOU WITH THE MENU LISTING ALLERGENS AND ADDITIVES UPON REQUEST.