

TO SHARE (OR NOT)

Italian charcuterie platter ^{11.12.14}

Small 13€50

Large 22€

Oysters with their dressings ⁷

6 pieces 14€

12 pieces 26€

STARTERS

Foie gras terrine, ^{1.2.8.11.12}

22€

mango chutney with spices, passion fruit gel with Sichuan pepper

Beef Tataki with sesame, little leaves and crunchy vegetable pickles ^{3.8.9.10.11}

16€

White Tuna ceviche with Ponzu, ^{4.5.8.10.12.14}

18€

lime, peppers, spring onions, shallots, sesame, tomatoes, avocado

SALADS

Grilled chicken Caesar salad, ^{1.2.3.11.12.14}
with its parmesan dressing

La petite 12€

La grande 20€

Nicoise Salad, ^{2.5.11.12.14}

salad greens, fresh bluefin tuna snacked, potatoes, cherry tomatoes,
black olives, peppers, spring onions, hard-boiled eggs, green beans

La petite 16€

La grande 24€

Asian Salad, ^{1.2.3.4.5.8.9.10.11}

27€

lettuce hearts, beansprouts, seaweed, edamame, vegetarian gyoza,
spring rolls with vegetables, yakitoris, teriyaki chicken

Fusion Salad, ^{1.2.3.4.5.6.10.11.12.14}

29€

romaine salad, cherry tomatoes, crabmeat and tempura scampi,
variety of rolls, 3 nigiri, 3 aromaki, passion fruits and coriander mango sauce

FOR «RAW» LOVERS

*Fish dishes served with vegetable wok and meats with fries and salad.
The tartars are dices by the chef.*

Tartars

Beef tartar with classic dressings ^{2.11.14}	24€
Salmon tartar with grapefruit, avocado and spring onions ^{5.11.14}	26€
Tuna tartar, grilled sesame, ginger, lemongrass and mango ^{5.10.11.14}	28€

Carpaccio

Beef carpaccio, ^{3.8.11.12} with cherry tomatoes, sundried tomatoes, arugula and truffle pecorino	Small 14€	Large 22€
Salmon carpaccio, ^{1.4.5.10.11} with romaine lettuce, beetroot, Granny Smith apples and Ikura	Small 18€	Large 26€

PASTA AND RISOTTO

Tri-coloured Fusili with tomato sauce, ^{1.2.9.12} mozzarella and basil oil	Small 15€	Large 23€
Truffle fettucine, ^{1.2.9.12} snow peas salad, green asparagus, Serrano ham	Small 18€	Large 26€
Risotto with green vegetables, ^{1.2.6.7.12} grilled Saint-Jacques, arugula salad with parmesan	Small 18€	Large 26€
Black linguine with scampi and garlic, ^{1.2.5.6.11.12} zucchini, cherry tomatoes	Small 16€	Large 24€

FISH

Cod crust with herbs, grilled gnocchi with «girolles» mushrooms, Matelote sauce	^{1.2.5.12}	30€
Sea bass cooked one-sided, fregola sarda with saffron and vegetables	^{1.2.5.12}	24€
Scampi tempura, vegetables wok, asian condiments, basmati rice	^{1.2.4.6.11.12}	32€

MEAT

Beef Corner, with French fries and salad

Beef entrecote, dry aged, French fries and salad	^{1.2.4.9.12}	28€
Beef Tagliata, candied shallots, virgin sauce, arugula salad and parmesan	^{4.9.12}	32€
Beef filet (300g), homemade fries, seasonal vegetables	^{1.9.12}	38€

The Butcher's selection

The greatest IKKI BURGER (100% duck)	^{1.2.3.9.10.11.12}	32€
Homemade «cordon bleu», potatoes, «pleurotes» mushrooms cream, Paris mushrooms	^{1.2.12}	28€
Iberian pig, celery curry mousseline, mash potatoes with chorizo, honey soy sauce, <i>Iberian pork filet mignon cooked at low temperature</i>	^{1.4.9.12}	31€
Duckling cooked with spices, different beets, «pommes bouchons» and tangy juice	^{1.3.4.8.11}	29€

THE CHEF'S SUGGESTIONS (EVENING)

Zucchini flowers stuffed with ricotta and basil	^{2.11.12}	17€
Organic calf egg, grandmother garnish, red wine sauce	^{1.2.9.11.12}	18€
Fish live cutting, mash potatoes, virgin sauce, lemon oil	^{1.5.9.11.12}	(Price from market) depending on arrivals
Piece of meat (live cutting)		(Price from market) depending on arrivals
Roast veal, truffle mash potatoes, seasonal vegetables, meat juice	^{1.4.9.12}	31€
Vegetables «mille-feuille», tomato sauce and carrot salad <i>100% vegan, different grilled vegetables in several layers with hash brown and tomato sauce</i>	^{9.11}	17€