

The Atelier welcomes you from 12 pm to 2 pm and from 7 pm to 9 pm

Starters

Citrus marinated salmon, quinoa and mango salad.	29 €
Pâté in crust, mushroom and duck foie gras, green salad.	28 €
Marinated tomatoes with soja and sesame Buratta pesto and gaspacho	26 €

Main courses

Vegetarian stuffed eggplant, Sesam homous, eggplant caviar and zaatar spices	32 €
The Mediterranean porgry in pistachio crust, Fennel, green cardamom and curry gel.	39 €
Pork belly confit, mashed potatoes and sage sauteed mushrooms.	38 €
Organic veal from Auvergne, zucchini flowers and green asparagus, Apple, onion and curry condiment, truffled meat juice.	39€

Desserts

Cheese plate from "M. Fanon" with jams.	24 €
Salted butter caramel cheesecake with speculos.	14 €
Soft melting chocolate milky cake whith a soft hazelnut crust.	14 €
Fraisier, financier biscuit.	14 €

We can propose:
Starter, main course and dessert
70€

Cheese supplement (instead of dessert), 8€

*For our young gourmets, up to 12 years old,
The Chef offers main course and dessert menu*
26 €

*List of allergens on request, **French origin meats**, Net price, sevice included*