



CAVE À MANGER 100% HOMEMADE

THURSDAYS, FRIDAYS AND SATURDAYS NIGHTS

STARTERS

Cheek of black pig from Corsica / 10€

Slice of duck from south of France dry with pepper / 10€

Dahl coral lentils - Greek Yogurt - Watermelon cucumber
pickles - Pita bread / 10€ (VG)

SHARING PLATES

Salad with sour sesame sauce / 7€ (VG)

Salmon gravlax - Goat cheese emulsion - Oignons

Grelot/Raspberries pickles / 15€

Raviol - Daube provençale - Browned butter / 18€

Local cheeses plate / 12€ (VG)

GUA BAOS* & BAO SOLO*

Gua Bao - Mushroom of the moment - Roasted Hazelnuts - Old
Gouda / 7€ (VG)

Gua Bao - Porc belly - Coriander - Peanuts / 7€

Gua Bao - Lamb shoulder - Confit lemon - Almonds / 8€

Bao Comté - Oignons - Curry / 6€ (VG)

Bao Epaisse - Red Kampot Pepper / 6€ (VG)

DESSERTS

Tiramisu with coffee from Saint-Romain / 8€

Chocolate Bao - Salt flakes - Cream emulsion 7€

*Bao : Ball steam stuffed bread

*Gua Bao : steam stuffed and open bread

(VG) : Vegetarian