

Our Mezze

	Hummus Tahini, zaatar, olive oil & ½ pita bread	8 €
	Tzatziki Féta cheese, cucumber, roasted almonds & ½ pita bread	9 €
	Eggplant caviar Roasted eggplant, tomatoes, olive oil, garlic & ½ pita bread	10 €
	Tarama Olive oil, zaatar & ½ pita bread	9 €
	Truffle Tarama Chopped truffle, truffle flavoured olive oil, & ½ pita bread	11 €
	Labneh Creamy cow cheese, zaatar & ½ pita bread	10 €
	Arancini Fried and pecorino cream	11 €
	Foccacia with Eggplant Melted burrata, bell pepper cream	11 €
	Foccacia with Lamb Melted cheese, bell pepper cream, style « Croque-Monsieur »	11 €
	Foccacia with Beef Melted cheese, bell pepper cream, style « Croque-Monsieur »	11 €
	Crispy shrimps Marinated with lime, bell pepper cream	11 €
	Potatoes Grenailles, zaatar, pecorino cream	8 €
	Crispy burrata With roasted chickpeas curry	10 €
	Crispy polenta Parmesan cream, fresh aromatic herbs	9 €
	Assortment	x4 : 36 € x6 : 42 €

Salted

	Pita bread x2 olive oil & Zaatar	5,50 €
	Cheese Pita bread	5,50 €
	Olive oil Focaccia & Oregano	5,50 €

OUR BREADS

Sweet

Pita Chocolate	7,00 €
Pita salted butter Caramel	7,00 €



Our Favorites

Our Dishes to Share

Lamb shoulder confit (around 900g) *Boucherie Bello* 59 €
Low-temperature cooking, lamb stock and fresh aromatic herbs

 Octopus Tentacles braised in red wine style « Bourguignon » Carrots, onions, mushrooms, fresh aromatic herbs sauce 55 €

Truffled Burrata cheese (around 300g) and pitas, on roasted eggplant, chickpeas 29 €

Braised Beef Ribs *Boucherie Bello* 55 €
Low-temperature cooking, pomegranate

 Fried veal escalope style « Cordon-Bleu » *For foodies* 55 €
Crispy Panko, mushroom cream, mushroom, mozzarella cheese

OUR SIDES

Oriental Semolina 7 €
Sultanas, turmeric, zaatar, almonds, pomegranate, fresh aromatic herbs

 Roasted chickpea curry 7 €
Coconut milk, tomatoes, onions, lemongrass

Mashed potatoes 7 €

Our Classic Dishes

Kab's & Veggie Humus, endives, red kale, candied tomatoes, fresh aromatic herbs and pita 16 €

Octopus Tentacle Ceviche Onions, squash, red beans, corn, pomegranate, lemon, olive oil, fresh aromatic herbs 20 €

 **Risotto** Pecorino cream, turmeric, squash, hazelnut crumble 20 €

 **Beef Kefta** Bolognese style, parmesan and toasted bread 22 €

Braised Beef Ribs Low-temperature cooking, Pomegranat 27 €

Octopus Tentacles braised in red wine style « Bourguignon » Carrots, onions, mushrooms, fresh aromatic herbs 27 €

 **Chicken drumsticks** Crispy, marinated with spices, bell pepper cream 24 €

Beef Tartar Shallots, capers, radishes, mustard vinaigrette, marinated squash, beet ketchup 20 €

OUR SIDES

Oriental Semolina 7 €
Sultanas, turmeric, zaatar, almonds, pomegranate, fresh aromatic herbs

 **Roasted Chickpea curry** 7 €
Coconut milk, tomatoes, onions, lemongrass

Mashed Potatoes 7 €

 Our Favorites

Our Desserts

9 €



Hazelnut Praline

Doughnut filled with hazelnut praline, hazelnut mousse, tuile biscuit with lemon zests, hazelnut ice cream



Passion Sorrel

Sorrel crumble, fresh mangoes, sorrel mousse, passion fruit sorbet

Pear and Vine

Breton shortbread, poached pear in Bordeaux vine, smoked mousse, rosemary ice cream

Chestnut Blackcurrant

Chestnut flour biscuit, blackcurrant coulis, chestnut mousse, blackcurrant sorbet

Apples Rum Sultanas

Roasted apples with thyme, sultanas soaked in rum, caramelized brick pastry sheets, light rum mousse, rum and sultanas ice cream

Chocolate Moelleux *Siphon d'Amour*

10 min waiting time

10 €

ICE CREAM & SORBETS Flavours on request

1 scoop : 3 € 2 scoops : 5 € 3 scoops : 7 €

Our Famous Sweeties

Pita Chocolate

7,00 €

Pita Salted butter caramel

7,00 €

Prix nets en euros, service compris.