

PURE

*A look at the most authentic nature while respecting the sustainability of ingredients,
to make gourmet a lifestyle choice.*

STARTER

Coppery tomato tartar, olive crumble, salmoriglio, grapes,
Evo oil, fresh basil and vegetable tuille 12

FIRST DISH

Risotto, courgettes, candied lemon and basil 12

MAIN DISH

Quinoa salad, mango, cucumber in gin osmosis, avocado, lime and tofu 12

DESSERT

Elderflower and raspberry sorbet 10

Cost per person: 50

Conditions of participation:

A minimum of two people at the table and a reservation is required.

A cover charge of 5€ is included and includes homemade bread and breadsticks, a small welcome and service.

