



Starters

Vitello tonnato	15 €
Warm green asparagus with smoked haddock and asparagus emulsion	18 €
Chilled pea velouté, fresh goat cheese, red shiso & perfect egg 	12 €

Dishes

Emmanuel's spiced lamb shoulder, broad beans & sesame gomasio	20 €
Seared royal sea bream fillet, piquillo pepper and coco bean ragout	24 €
Whole wheat macaroni with wild garlic pesto 	17 €
The 2025 world champion truffade for 2	36 €

Children's Menu (under 12 years old)

Auvergne sausage or fish fillet, mashed potatoes
+ 2 scoops of chocolate or vanilla ice cream
+ Syrup with water of choice

12 €



Basalt Menu (customizable)

Starter/Main	31 €
Main/Dessert	31 €
Starter/Main/Dessert	38 €

* Supplement of €5 for certain dishes in the menu

Wine Pairing

Starter/Main/Dessert

3 glasses 22 €

BEEF FROM AUVERGNE

We work with high-quality meat :

Fin Gras du Mézenc

January to June

Salers

July to December

Meats

Flank steak 160g, béarnaise sauce, mashed potatoes *	26 €
Beef fillet 180g, béarnaise sauce, mashed potatoes *	29 €

Cheeses

Assorted plate of 3 Auvergne cheeses	9 €
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Desserts

Adrien's childhood dessert:

Pastry (one piece)	7 €
Sharing plate (3 pieces)	16 €
Platter (4 pieces)	25 €
Baba with artisan verberna liqueur from Forez*	11 €