

# GOURMET STARTERS

## **FOIE GRAS HOME MADE 20€**

Onion and thyme confit / Homemade gingerbread

## **CONFIT BEEF RAVIOLI 16€**

Winegrower emulsion / Candied shallots

## **GRAVLAX SALMON 16€**

Basil and parmesan crumble / Vegetable ravioli daikon grapefruit

## **BEEF TATAKI (BLONDE DE GALICE) 18€**

Meat juice coriander dressing / Zucchini tagliatelle



# LAND & SEA

## MAIN DISHES

### GRILLED SEA BASS FILET 29€

Bean fricassée with candied / Tomato shallots / Mozzarella  
Shellfish juice

### SLOW-COOKED OF VEAL 28€

Foyot sauce / Runny Comté cheese ravioli potatoes / Creamy and fricassee of peas

### PRAWNS ROASTED SHELLFISH OIL 34€

Ginger bisque / Sweet potatoes cream Tonka bean / Crespy asparagus



*Chef*  
**CHAKIB ELAROUSSI**



# MENU Ô RÊV

49€

## CONFIT BEEF RAVIOLI

Winegrower emulsion / Candied shallots

OR

## GRAVLAX SALMON

Basil and parmesan crumble / Vegetable ravioli daikon grapefruit

OR

## FOIE GRAS HOME MADE

Onion and thyme confit / Homemade gingerbread

(extra cost foie gras 2€)

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## GRILLED SEA BASS FILET

Bean fricassée with candied / Tomato shallots / Mozzarella

Shellfish juice

OR

## SLOW-COOKED OF VEAL

Foyot sauce / Runny Comté cheese ravioli potatoes / Creamy and fricassee of pea

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## AMOUR

OR

## DÉSIR

OR

## Ô REV

OR

CHEESE PLATER

*Chef*

**CHAKIB ELAROUSSI**

# BECAUSE SWEET IS NOT FISHED

## DESSERTS

AMOUR 12€

DESIR 12€

Ô REV 11€

CHEESE PLATTER 12€



Ô REV