

ANONA

Lunch only

Tuesday to Saturday from 12:00 am to 02:15 pm

LITTLE STARRED menu – 49 €

(excluding Saturday & public holidays)

Inspiration of the week

Starter / main course / dessert

INITIATION menu – 69 €

Starter “à la carte”*

Main course “à la carte”*

Dessert “à la carte”*

ROOT menu – 135 €

(Vegan option upon request)

Appetizer ceremony

4 vegetarian dishes

2 desserts

Petit-fours

SYMBIOSIS menu – 150 €

Appetizer ceremony

1 vegetarian

3 animal proteins

2 desserts

Petit-fours

Suggestion instead of one of the dishes (+20 €)

The 6 courses menus are available only until 1:45 p.m.

6 courses wine pairing – 75€

6 courses non-alcoholic beverage pairing – 65€

Cheese experience – *available on all menus* (15€) / cheese and wine pairing (10€)

STARTERS

Poitou snails / Noilly Prat / garlic / chives	28 €
Egg Chawanmushi / ponzu yuzu / caviar baeri royal Rova	29 €
Green peas / pistachio / morel mushroom	25€*
White asparagus / wild garlic / shallot	25€*

MAIN COURSES

John Dory from our coasts / new potatoes / prune / yellow mustard	68 €
Tarn pork / carrot / kasha	49 €
Sweetbreads / Île-de-France semolina / organic Spanish mango / miso	64 €
Île-de-France eryngii / celery / coffee / walnut	40 €*
Green asparagus / deviled egg / watercress / horseradish	40 €*

DESSERTS

Strawberry / toast brioche / blood orange kosko	24 €
Candle-poached rhubarb / Oroblanco grapefruit / green Sichuan pepper berry	15 €*
Nicaragua Dark chocolate 75% / hazelnut	15 €*