

ANONA

Dinner only

Monday to Saturday from 7:00 p.m. to 9:00 p.m.

ROOT menu – €135

(vegan option upon request)

Appetizers
4 vegetarians dishes
2 desserts
Petit-fours

SYMBIOSIS menu – €150

Appetizers
1 vegetarian
3 animals' proteins
2 desserts
Petit-fours

Chef's suggestion (+ €20)

Wine pairing (Discovery / Prestige – €75 / €160)

Non-alcoholic pairing – €65

7th course – cheese experience (€15) / pairing (€10)

A LA CARTE

(available excluding Fridays, Saturdays and public holidays)

STARTERS

Amberjack €30

In sashimi, cured ham and charred, with celery, yuzu and sea beans

Eryngii of the Paris region €34

Roasted like meat, celery puree with coffee, roasted emulsion, walnut virgin

MAIN COURSES

Kriaxera female duck €68

Roasted loin on the bone, blood-red beetroot sauce, leg and offal burger, bergamot, forest pepper

Seine Bay scallops €74

Roasted and served as a carpaccio, with Jerusalem artichoke, calamansi and black truffle

DESSERTS

Tahiti vanilla €24

Camargue round rice pudding with vanilla, dulce de leche, puffed rice and vanilla ice cream

Popcorn €22

As ice cream, with toasted corn and white chocolate ganache and citrus marmalade

The menus can be adapted to meet different diets: vegetarian, vegan, lactose-free, gluten-free, etc.

We invite you to specify your restrictions when booking.