

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 €
Local langoustine / dill / black cherry	29 €
Green bean / black fruit / chives	25€*
Tomato stuffed with tomato / Aquitaine almond	25€*

MAIN COURSES

Blue Lobster from Brittany / Royal Rova Baeri Caviar / Green Peas / Teriyaki Sauce	74 €
Pork from the Tarn region / carrot / kasha	49 €
Veal Sweetbreads / artichoke / apricot / Nustrale lardo / miso	66 €
Île-de-France eryngii / celery / coffee / walnut	40 €*
Zucchini flower / stracciatella / basil / candied egg yolk	40 €*

DESSERTS

White peach / lavender / yogurt from Ferme de Viltain	24 €
Raspberry / radish / caramelized white chocolate	15 €*
Tahitian vanilla / Camargue rice / milk	15 €*