

ANONA

Dinner only

Monday to Saturday from 7:30 p.m. to 9:45 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

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

Wine pairing – 75 €

Non-alcoholic pairing – 65 €

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

A LA CARTE

(available excluding Fridays, Saturdays and public holidays)

STARTERS

Poitou snails 30 €

Deglazed with Noilly Prat, chive cream, garlic, Brussels sprouts

Eryngii of the Paris region 34 €

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

MAIN COURSES

Veal sweetbreads 68 €

Roasted and glazed, barigoule artichoke, apricot, Nustrale lardo, white miso sauce

Brittany blue lobster 74 €

confit in lobster butter, kohlrabi origami, green peas, beurre blanc with Royal Rova Baeri caviar

DESSERTS

Tahiti vanilla 24 €

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

Raspberry 22 €

Fresh raspberry, raspberry compote and sorbet, radish in different textures, almond paste.

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.