

ANONA

Lunch only

Tuesday to Saturday from 12:00 pm to 01:45 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

Chef's suggestion (+ €20)

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

6 courses wine pairing (Discovery / Prestige – €75 / €160)

6 courses non-alcoholic beverage pairing – €65

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

STARTERS

Amberjack / celery stalk / yuzu / sea beans	€29
Arnaud Tauzin poultry terrine / veal sweetbread / roasted polenta	€29
New potatoes / devilled egg / chives	€25*
Stuffed Île-de-France leek / fig / tangy velouté	€25*

MAIN COURSES

Seine Bay scallops / Jerusalem artichoke / kalamansi / black truffle	€74
Pork from the Tarn region / Galabar blood sausage / apple / sweet chili sauce	€49
Kriaxera female duck / beetroot / bergamot / forest pepper	€63
Île-de-France eryngii / celery / coffee / walnut	€40*
Pumpkin / spelt / ponzu yuzu / sage	€40*

DESSERTS

Tahitian vanilla / Camargue rice / milk	€24
Popcorn / toasted corn white chocolate / citrus marmelade	€15*
Mango / coriander / Aleppo pepper	€15*