

Le Tapir

La Carte

Starters

Crispy langoustine galette Vintage caviar from Sturia and yuzu sauce	I9
Green peas and grilled mackerel tart Green curry, coconut milk and kaffir lime	I4
Veal tartare with smoked eel Sage mayonnaise	I4
Cold artichoke velouté and almond ice cream	I2

Main courses

Veal Chop French-style peas, veal jus	32
Confit Lamb breast White beans and tomato sauce	24
Artic char Leeks, morels, lemon beurre blanc, trout eggs	26
Brill Butter beans, chanterelles, verbena emulsion and chicken jus	28
Milanese-style Eggplant Assorted condiments and spinach sprouts	22

Desserts

Cheese Plate	I6
Chocolate, hazelnuts praline cream puff, passion fruits Dark chocolate and tonka bean crèmeux, and candied passion	I4
Blanc manger strawberry, rhubarb and elderflower Strawberry and elderflower compote, ginger gel, rhubarb	I4
Full vanilla pie Vanilla crèmeux, vanilla ganache and vanilla madeleine biscuit	I4