

L'ANDTM
RESTAURANT

CHEF MENU

Pork terrine, langoustine tartar, fennel purée, carrot salad with passion fruit and bergamot

Tom Yum Kung soup L'AND 2016

Toasted turbot with organic baby vegetables salted with ginger, lime and lemon grass on green basil curry

Red mullet with cockle bread stew, sautéed squid with fish sauce and crispy peppers

Cured duck breast with citrus fruit, steamed pak choi, peanut and soya sauce

White and dark chocolate tiramisu with mascarpone and pistachio cream, cherries in kirsch syrup and coffee ice cream

Raspberrys texture, white chocolate ice cream and mirin

90.00 €

Wine pairing 45.00 €