

BENTO DEJ'

AVAILABLE FOR LUNCH

Menu composed with chef's daily selection 33 €

2 **STARTERS** + **MAIN COURSE & SIDE DISH** + **DESSERT**



*Prior to cuisine, there is nature...This menu tries to give it a tribute...
We have looked for the freshest ingredients and products, cultivated and treated
with passion by the producers...
We have tried to retrieve real and original flavors, while enhancing your taste buds...
In order to eat in a healthy, simple way...with real flavors....and still have fun...*

Alain Ducasse



SPØON EXPERIENCE

SERVED FOR THE ENTIRE TABLE

Let the Chef compose your own original menu 75 €

from the à la carte dishes...

SPØON wine +... 115 €



DISCOVER

Our puzzle of flavors, colours, of 8 condiments prepared for your pleasure...

APPETIZERS

WHEAT **SOUP** thickened with BUCKWHEAT,
drained soft fresh cheese 10 €

“**YOUM-KOUMG**” soup,
squid, shellfish and crustacean 17 €

Traditional japanese **TOFU** and **YUBA**,
quick-sautéed **ARTICHOKES** and **TOPS OF VEGETABLES** 14 €

“**QUINOA** seeds casserole”,
raw **VEGETABLES** and **MUSHROOMS** 14 €

Shredded **ROMAINE** lettuce,
poached **LOBSTER**, caesar/crustacean 19 €

CEVICHE,
lemon, caper, mimosa garnish 19 €

MACKEREL tartare,
CITRUS fruit marinade 17 €

Soft-boiled organic **EGG**,
BOULGOUR, **PARIS MUSHROOMS**, **WHOLEMEAL BREAD STICKS** 14 €

MAIN COURSES

Cocotte of tender **WHITE VEGETABLES**,
crisp'PARSNIP, savory **DUCK** sauce 19 €

LINE-FISHED FISH,
stewed **ROOT VEGETABLES/PARIS MUSHROOMS** 29 €

Pan-seared **WHITE TUNA**,
satay sauce, wok-sautéed **VEGETABLES** 33 €

Baked **YOUNG HAKE**,
POTATO, **CAPER**, **LEMON** and **WATERCRESS** 32 €

SCALLOPS, coco/curry,
crunchy tender **RISO** “della Zelata” cooked in Chamba 36 €

Browned **FREE-RANGE CHICKEN BREAST**,
VEGETABLES and **CEREALS** cooked in a light broth 25 €

Roasted **MEDALLIONS OF MILK-FED LAMB** from “Pyrénées”,
piquillos stuffed with millet, fresh and sun-dried fruit 32 €

Jugged young **RABBIT** from “**POITOU**”,
tender shoulder, mashed **PUMPKIN** 27 €

Peking glazed **VEAL RIBS**,
devilled condiment, **POTATOES** with thyme flower 29 €

PASTA FROM OUR “ PASTA POT ”

ARTISANAL PASTA FROM TUSCANY WITH PARMIGIANO REGGIANO

RED 15 €
Cooked/fresh/sun-dried **TOMATOES**

GREEN 15 €
Crushed tender **HERBS** and **SALADS**

DESSERTS

Our favorite **CHEESECAKE**,
orange marmalade 11 €

Our signature's
CHOCOLATE PIZZA 9 €

Vanilla “**CRÈME RENVERSÉE**”,
nougatine crumbs 11 €

CITRUS CUP, Pimm's granité,
LIME/VANILLA sorbet 9 €

Homemade
CHOCOLATE MOUSSE 9 €

Baked **APPLE**,
CURRANT jelly, sour cream 10 €