

For groups of more than 8 people, we offer a menu for the whole table, consisting of dishes to share. Groups are placed in the pergola.

OUR SEASONAL MENUS

SPREAD's DUO

Avocado, lemon & coriander guacamole Tzatziki, cucumber, dill, lemon

* TRUFFLE CROQUE MONSIEUR

Truffled bechamel sauce, ham on the bone, 24-month Comté cheese, truffled mayonnaise

SALMON GRAVLAX

Beetroot, dill, sour cream, yuzu

* DELICIOUS NEMS

Nuoc Mam sauce

SCALLOPS

Watercress coulis, spelt risotto, creamy parmesan cheese

CRISPY POULTRY

Yellow wine sauce, morels, chiconettes, Frech beans, mashed potatoes,

CHOCOLATE MOELLEUX

Vanilla ice cream

5-course MENU - 68€ 7-course MENU* - 85€

Please inform us of any allergies or dietary restrictions when confirming your choice of menu.

Any allergies not notified will incur an additional charge of €25/person

OPTIONAL: DRINKS PACKAGE - 40€

Includes an aperitif of your choice (glass of champagne or cocktail), 1/2 bottle of wine and 1/2 bottle of water

White: Nuiton-Beaunoy - Chardonnay 2019 Red: Bordeaux - Château Mémoires 2019

Any supplement will be charged per opened bottle