

# MENUU



TONEN



## MENU

### Oysters!

*Irish oyster fra Jean Luc le Gall*

1 pcs — 3 pcs — 6 pcs

40,- — 100,- — 190,-

### Gildas

*Cantabrian anchovies, guindillas, olives*

80,-

### Ratatouille mille-feuille

*Seasonal vegetables*

125,-

### Tarte au Comté

*30 months aged Comté*

125,-

### Salade au Crottin de Chavignol

*Crottin AOC, peaches, zucchini, herbs*

115,-

### Paté en Croute

*Duck, pork, figs*

125,-

### Assiette de charcuterie

*Selection of different cold cuts: wild boar, pork, galician cow*

200,-

### Assiette de fromage

*Tour de France: goat, sheep, white/blue mold ripened, raw milk*

3 — 5

150,- — 200,-

### Tartare de Coco

*Galician cow, mushroom dust, brown butter oil*

175,-

### Plat du jour

*Based on mood, weather and farmers*

185,-

### Baguettes avec beurre de baratte

*Sourdough baguette; ask for Extra Virgin Olive Oil*

40,-

### Petits caprices

*Almonds, Olives, sun-dried Crusco*

60,-