






## SHARING

- Homemade guacamole 10  - White tarama 16  
Served with homemade fougasse  
Cecina of Wagyu platter 30  
Crunchy vegetables & whipped fresh cheese with herbs 16   
Chickpeas falafels & homemade houmous 12   
Truffle & ham croque-monsieur 16  
Pizzet' sundried tomatoes, stracciatella & olives 22   
Truffle Pizzet' 24 

## STARTERS

- Burrata, cherry tomatoes & marinated bell pepper 19   
Gaspacho, cherry tomatoes, strawberry & feta 15   
Roasted goat cheese, pistachio pesto & Wagyu Cecina 15  
Crispy gambas, avocado & sweet chilli sauce 18  
Mediterranean red tuna, avocado, leche de tigre & raspberry 23  
Big lettuce heart, olive oil & lemon dressing 14   
Seabass carpaccio with citrus & orange fennel salad 22

## SALADS

- Steam artichoke, vegetables & fresh goat cheese 21   
Gorgeous César salad & anchovy sauce 24  
Lobster salad « Café de l'Alma » 52

## MAIN COURSES

- Gnocchi all'arrabiata, stracciatella & cherry tomatoes 25   
Shell pasta like a risotto with truffle breakings & white ham 28  
Seared top of the beef Fillet & french fries 44  
Béarnaise or Pepper sauce  
Farm chicken breast, tarragon juice, potatoes & mushrooms 30  
Raw beef tartare or upside down & french fries 26  
Seared Calf's liver, raspberry gravy & polenta 33  
Lobster linguine, bisque & cherry tomatoes 52  
Steamed cod fish « Summer Body » 32  
Seared salmon, miso sauce & coconut rice 34  
Seared seabass filet, eggplant caviar, sesame & virgin oil 34  
Grilled octopus & vegetables, pequillos & taggiasche olives 32

## TO SHARE

- Rib steack from our butcher J-M Boedec  
for 2 / 110  
Béarnaise or Pepper sauce

## SIDES

- French fries, creamy mashed potatoes, green beans, polenta, roasted vegetables, rice, lettuce 8

## DESSERTS

- Cheese of the day 12  
Red berries platter 22  
Caramel custard, melting... 12  
Chocolate ganache pie & whipped cream 14  
Big puff pastry « Profiteroles » ! 14  
Lemon & verbena meringue pie 14  
Red berries Pavlova 20  
Whipped coconut mousse 0% & exotic fruits 15  
Italian Sundae ice cream 12/ to share... 25  
*or caramel & popcorn*  
*or chocolate & brownie*  
*or red berries & almond*  
Homemade ice cream & sorbet 12  
Bourbon vanilla / Chocolate / Caramel / Coffee / Pistachio / Yogurt  
Passionfruit / Raspberry / Lemon / Peach

*Chief Joris Eddahri, advised by Flora Mikula*

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception

BAR - RESTAURANT  
5, AV RAPP, 75007 PARIS

