

# Khelil Morin x Maison Lautrec

Our passionate chef is committed to working with carefully selected small local producers to offer homemade dishes that blend creativity and authenticity. A virtuous approach to better eating.

## APERITIF / APPETIZER

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Anchois de Cantabrie // 9  
Cantabrian anchovies with Greek olive oil

Focaccia crostini straciatella, chutney de figues // 10  
Crostini with straciatella and fig chutney

## A MANGER / TO EAT

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Burrata frite, raisins, miel et vinaigre de figes // 15  
Burrata with Grilled Grapes, Honey, and figs Vinegar

Beignets de courgettes, fêta menthe, toum // 14  
Zucchini fritters with feta & mint, served with toum

Betteraves potagères, condiment cerises, pickles moutarde,  
chèvre frais & noisettes torréfiées // 13  
Garden beets, sour cherry condiment, fresh goat cheese & roasted hazelnuts

Thon rouge, condiment cerise, ponzu, caviar d'aubergines // 17  
Red tuna, cherry condiment, ponzu sauce, eggplant caviar

Kefta de bœuf citronnelle, cheesnaan, sauce tahini // 19  
Lemongrass Beef Kefta, Cheesnaan, Tahini Sauce

Poitrine de cochon confite, chimichurri, citronnelle // 18  
Confit pork belly with chimichurri and lemongrass

Pasta calamarata aux gambas, bisque réduite aux épices // 19  
Calamarata pasta with prawns and spiced reduced bisque

Risotto champignons sauvages // 17  
Creamy Risotto wild mushrooms

## A SAVOURER / TO RELISH

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Cheese - Rosettes Tête de Moine AOP // 11

Tarte citron lemon curd, meringue // 10

Fontainebleau aux fruits rouges // 11  
Fontainebleau with blackberries and raspberries