

DINNER MENU

STARTERS

Veal croquetas , greek yogurt cream and baby greens with walnut oil	12 €
Morteau sausage nems , PDO Bleu d'Auvergne cream, fennel and citrus salad, pickles	14 €
Chickpea cream with coconut milk and crispy roasted pork belly , citrus salad and pickles (vegan version 10€)	12 €
Burrata with truffle and red beetroot , walnut slivers, baby greens with truffle oil	12 €

MAIN COURSES

Vegetarian dish inspired by the chef	20 €
Char Siu lamb chops in a pistachio and herb crust , mashed purple sweet potatoes, meat juice reduction	26 €
Tom Kha Cod , cod poached in coconut milk, coconut cream emulsion flavoured with lemon leaf and galanga, sticky rice	26 €
Roasted scallops with pistachio butter , seasonal vegetable emulsion, cauliflower tempura, pickles	28 €

DESSERTS

Sticky rice with coconut milk and roasted pineapple	10 €
Chocolate cream , pear poached in red wine flavoured with spices, pistachio crumble	12 €
Pear poached with lemongrass syrup, crumble	10 €
Chocolate soufflé , orange salad and fresh mint	13 €

Net prices in euros, taxes and services included. Confluence does not accept cheques.