




STARTERS

Thinly-Sliced Duckling, Small Pumpkin, Carrot 19 

Veggie Mezze: Houmous, Moutabal, Falafel, Organic Vegetables 18 

Soft-Boiled Egg, breaded with Gingerbread, Green Vegetables 17

Ceviche, Guacamole, Coco Milk and Chilli Pepper 19  




Wok

WOK

Organic Prawn (Sulfite Free) Saté Sauce 32

Rice Noodles, Black Mushrooms, Chinese Cabbage, Organic Seasonal Vegetables, Sesame, Black Cumin Seeds, Red Onions, Fresh Coriander

Vegetables Wok, Tofu, Saté Sauce 30 

Rice Noodles, Mushrooms, Chinese Cabbage, Organic Seasonal Vegetables, Red Onions, Fresh Coriander



Grillé

GRILL

Rib of Beef, 350g (from France) 37

Brown Potatoes, Balsamic Onion, Pepper Sauce, Fleur de Sel


Tandoori Chicken Black Burger 31
Sweet Potatoes



Four Tandoor

TANDOOR



Sole, John Dory or Wild Turbot, "Retour des Indes" Spices 39 


[According to availability]

Pan-Sautéed Organic Vegetables





Plancha

PLANCHA

Scallops 39 

[According to availability]

Lobster Bisque Risotto

Cod Fish 32  

Tarbais Beans , Horseradish, Sweet Red Peppers Fine Mousse



À la Braise

BRAISED

Milk-fed Veal Cheek Braised with Cider & Apple 34
Home Made Pasta with De Cecco Semolina

FIVE COOKING STYLE



Wok



Plancha



Four Tandoor



À la Braise



Grillé

 Extra Naan 2

Cheese plate 13

Ricardo's Sweet Creations 13

The gourmand coffee or tea (3 sweet pieces) 13







"Homemade" dishes are elaborated on site with raw products.
All dishes on our menu are "homemade", with the exception of our French fries.

All our fruits and vegetables are fresh, seasonal and come from organic farming

All our meats are born and raised in France or in the European Union.

The CHEF'S TIPS

-  The Chef's Suggestion
-  Low Fat Dish
-  Gluten Free Dish
The Gluten Free Bread is available on request
-  Vegetarian Dish