



- LUNCH MENU -

*From Monday to Friday for lunch only*

49€ 2 courses – 55€ 3 courses

Scrambled eggs with chestnuts

Lentils from Champagne-Ardenne in velouté, confits gizzards, croutons

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Cod roasted on its skin, piperade with Taggiasca olives, virgin sauce

Roasted duck breast from Challans, crispy polenta with apricots


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Shortbread with two lemons, white cheese sorbet

Millefeuille with light vanilla cream

~ Dishes are subject to change depending on the seasonal conditions ~

~ Please ask for gluten-free bread ~

Net prices, taxes and service included - All our dishes are homemade 



**- S T A R T E R S -**

Duck foie gras with red wine jelly 32€

Langoustine ravioli with shellfish bisque 40 €

Spelt from Sault country cooked like a risotto with chanterelles 31€

**- M A I N C O U R S E S -**

Supreme of sea bass, crispy almond crust with curried oil and peppers 49€

Pigeon in flaky pastry, "salmis" sauce 55€

Roasted farmhouse veal cutlet, seasonal vegetables with savory 50€

**- D E S E R T S -**

Saint Marcellin from la Mère Richard 13€

Hot Grand Marnier soufflé 15€

Millefeuille with light vanilla cream 14€

Crunchy chocolate and hazelnut cake, chocolate sorbet 15€



- THE TASTING MENU 140€ / PERSON -

*For the whole table (drinks not included)*

Wine pairing 80€ / Person

Duck Foie Gras with red wine jelly

*2015 • Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran*

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Spelt from Sault country cooked like a risotto with chanterelles

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Langoustine ravioli with shellfish bisque

*2018 • IGP Collines Rhodaniennes, Les Vignes d'à côté, Domaine Yves Cuilleron*

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Supreme of sea bass, crispy almond crust with curried oil and peppers

*2018 • Marsannay Vieilles Vignes, Domaine Dominique Laurent*

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Pigeon in flaky pastry, "salmis" sauce

*2017 • Pic-Saint-Loup, Cuvée Simon, Domaine Clos Marie*

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Minestrone of exotic fruits, passion-banana sorbet

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Millefeuille with light vanilla cream

*2016 Languedoc-Roussillon, Maury, Vendange, Domaine Poudereux*

# VIN AU VERRE

Euro  
12cl

## Champagne

De Sousa, Brut Tradition	19
Moët & Chandon, Grand Vintage 2012, Extra Brut	24
Philipponnat, Royale Réserve, Brut Rosé	23

## Vin Blanc

2018 Languedoc-Roussillon, Cuvée Manon, Domaine du Clos Marie	12
2018 Vallée du Rhône, Igp Collines Rhodaniennes, Viogner, Domaine Y Cuilleron	12
2016 Vallée de la Loire, Sancerre, Chêne Marchand, Lucien Crochet	13
2016 Alsace, Riesling, Grafenreben, Domaine Bott-Geyl	14
2015 Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran	16

## Vin Rosé

2018 IGP Saint-Guilhem-Le-Desert, Domaine l'Hermas	12
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## Vin Rouge

2018 Bourgogne, Marsannay, Vieilles Vignes, Domaine Dominique Laurent	14
2018 Beaujolais, Morgon, Côte du Py, Domaine Jean Foillard	14
2017 Pic-Saint-Loup, Cuvée Simon, Domaine du Clos Marie	15
2015 Margaux, Château La Galiane	18

## Vin Doux

10cl

2016 Languedoc-Roussillon, Maury, Vendange, Domaine Poudroux	12
2016 Sud Ouest, Jurançon, Uroulat, Domaine Uroulat	18
1985 Languedoc-Roussillon, Maury, Vintage '85, Domaine Mas Amiel	24

## Porto

Niepoort Tawny	8
Niepoort 10 Ans Tawny	13,5
Niepoort 20 Ans Tawny	21