



- LUNCH MENU -

From Monday to Friday for lunch only

49€ 2 courses – 55€ 3 courses

Tuna tatar marinated in ginger, pickled vegetables

Mousseline of scrambled eggs with chanterelle mushrooms, parmesan and
arugula

Fried squid, coco beans with chorizo


Roasted duck breast from Challans, turnips with orange and marjoram

Red fruit panna cotta

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 €

Spider crab jelly, lightly aniseed fennel cream 35€

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

Roasted blue lobster, spelt from Sault country risotto 56€

Pigeon in flaky pastry, "salmis" sauce 55€

Braised veal sweetbreads with "vin jaune", chanterelles mushrooms and spinach
57€

- D E S E R T S -

Saint Marcellin from la Mère Richard 13€

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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

Tuna tatar marinated in ginger, pickled vegetables

Duck Foie Gras with red wine jelly

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

Langoustine ravioli with shellfish bisque

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

Roasted blue lobster, spelt from Sault country risotto

2018 • Marsannay Vieilles Vignes, Domaine Dominique Laurent

Pigeon in flaky pastry, "salmis" sauce

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

Red fruit soup, basil sorbet

Crunchy chocolate and hazelnut cake, chocolate sorbet

Porto Tawny • Niepoort

VIN AU VERRE

	Euro
Champagne	12cl
 • 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, 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 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 Pouderoux	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	14
• Niepoort 20 Ans Tawny	21