




# WINES BY THE GLASS

Euro  
12cl

## Champagne

- Delamotte, Blanc de Blanc 19
- Moët & Chandon, Grand Vintage 2012, Extra Brut 24
- Philipponnat, Royale Réserve, Brut rosé 23



## White Wines

-  2018 • Languedoc-Roussillon, Cuvée Manon, Domaine du Clos Marie 12
- 2020 • 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
-  2016 • Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran 16

## Rosé Wines

- 2020 • IGP Saint-Guilhem le Désert, Domaine l'Hermas 12

## Red Wines

- 2018 • Bourgogne, Marsannay, Vieilles Vignes, Domaine Dominique Laurent 14
-  2019 • 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

## Sweet Wines

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

## Port

- Niepoort Tawny 8
- Niepoort 10 Ans Tawny 14
- Niepoort 20 Ans Tawny 21



## - LUNCH MENU -

From Monday to Friday for lunch only

49€ 2 courses – 55€ 3 courses

Grilled mackerel, eggplant caviar with ginger

Pecorino ravioli with rosemary, light bean soup

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Roasted cod fillet, tomato marmalade, vegetables


"Chaland" duck breast roasted with autumn fruits

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Damson plum Tatin style, spéculoos ice cream

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 -

Suckling feathered game pie and foie gras 35€

Spelt from Sault country cooked with autumn mushrooms 30€

Langoustine ravioli with shellfish bisque 40 €

Spider crab jelly, lightly aniseed fennel cream 40€

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

Sea bass supreme, « poivrade » artichoke barigoule 55€

Sliced turbot roasted on the edge, grilled potatoes, shallots and ceps 60€

Pigeon from Landes in flaky pastry, "salmis" sauce 55€

Braised veal sweetbreads with "vin jaune" 60€

- D E S E R T S -

Saint Marcellin from la Mère Richard 13€

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Hot soufflé with passion fruit 15€

Millefeuille with light vanilla cream 14€

Dark chocolate palet, coffee-cardamom cream 15€

Around the hazelnut, black lemon sorbet 15€

Minestrone of exotic fruits, passion-banana sorbet 14€



- THE TASTING MENU 140€ / PERSON -

*For the whole table (drinks not included)*

Wine pairing 80€ / Person

Grilled mackerel, eggplant caviar with ginger

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Spelt from Sault country cooked with autumn mushrooms  
2016 • Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran

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Langoustine ravioli with shellfish bisque  
2016 • Vallée de la Loire, Sancerre, Chêne Marchand, Lucien Crochet

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Sea bass supreme, « poivrade » artichoke barigoule  
2018 • Bourgogne, Marsannay Vieilles Vignes, Domaine Dominique Laurent

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Pigeon from Landes in flaky pastry, "salmis" sauce  
2015 • Margaux, Château La Galiane

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Poached fig, creamy yoghurt, caramelized walnut

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Dark chocolate palet, coffee-cardamom cream  
Port Tawny • Niepoort