



**- LUNCH MENU -**

*From Monday to Friday for lunch only*

*Excluding holidays*

49€ 2 courses – 55€ 3 courses

Roasted scallops with garlic butter, young spinach salad

Light pumpkin soup, Broccio Corse, chestnut and hazelnut crisps

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Wild pike-perch cooked on its skin, leek fondue, matelote sauce

"Chaland" duck breast roasted, salt-crusted beets

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Baked Williams pear, 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 38€  
Spelt from Sault country cooked with woodland mushrooms 32€  
Langoustine ravioli with shellfish bisque 42 €  
Pressed eel, foie gras and young leeks, sour cream with horseradish 40€  
Garden vegetables steamed in olive oil and seasoned with Ximenez Spinola vinegar 35€

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

- Crispy sea bass supreme with Grenoble-style sauce, young spinach salad 55€  
Sliced turbot roasted on the edge, grilled potatoes, shallots and chestnuts 62€  
Scallops, endive and orange in tatin style 58€  
Pigeon from Landes in flaky pastry, "salmis" sauce 58€  
Braised veal sweetbreads, glazed parsley root 62€

- D E S E R T S -

- Saint Marcellin from la Mère Richard 13€  
Millefeuille with light vanilla cream 14€  
Grand Cru chocolate pie soufflé 15€  
Chestnut with vanilla and Timut pepper 18€  
Around the hazelnut, black lemon sorbet 15€  
Minestrone of exotic fruits, passion-banana sorbet 14€



## - THE TASTING MENU 150€ / PERSON -

*For the whole table (drinks not included)*

Wine pairing 80€ / Person

Pressed eel, foie gras and young leeks, sour cream with horseradish

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Spelt from Sault country cooked with woodland mushrooms

*2017 • Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran*

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Langoustine ravioli with shellfish bisque

*2017 • Vallée de la Loire, Sancerre, Chêne Marchand, Lucien Crochet*

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Scallops, braised endive with orange

*2020 • Bourgogne, Saint-Romain, Domaine Alain Gras*

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Roasted mallard duck breast, salt-crusted beets

*2018 • Languedoc, Pic-Saint-Loup, Cuvée Simon, Domaine du Clos Marie*

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Poached pear, pomegranate jelly, fennel sorbet

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Chestnut with vanilla and Timut pepper

*2017 • Sud-Ouest, Jurançon, Domaine Uroulat*