



- LUNCH MENU -

From Monday to Friday for lunch only

Excluding holidays

49€ 2 courses – 55€ 3 courses

Warm asparagus from Provence and herb sauce

Sea bream marinated in citrus and ginger


Grenobloise skate wing with spinach salad

Stuffed quail with foie gras and prunes, peas « à la Française »

White dressed strawberries, basil 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 -

- Langoustine ravioli with shellfish bisque 42 €
Green asparagus fricassee, soft-boiled egg and spring mushrooms 35€
Marbled foie gras with Port and gingerbread 42€
Spelt from Sault country cooked like a risotto with blue lobster and curry 50€

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

- Roasted monkfish, artichokes and spring onions 65€
Pan-fried red mullet, crispy saffron rice, bouillabaisse juice 58€
Pigeon from Landes in flaky pastry, "salmis" sauce 58€
Braised veal sweetbreads, morel sauce and « vin jaune » 65€
Lamb from Pyrénées roasted with savory, eggplants with cumin, herb salad 65€
Black Angus beef entrecote, grey shallot and parsley gravy, potatoes 65€

- D E S S E R T S -

- Farmhouse sheep's cheese, Espelette pepper jelly 13€

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- Millefeuille with light vanilla cream 14€
Pistachio soufflé, lemon bergamot sorbet 15€
Sweet strawberries, rhubarb and elderflower sorbet 14€
Santo Domingo Chocolate Black Forest style 18€
Red fruits soup with hibiscus, basil sorbet 14€



- THE TASTING MENU 150€ / PERSON -

(drinks not included)

For the whole table

Five steps wine pairing

80€ / Person

Marbled foie gras with Port and gingerbread

Langoustine ravioli with shellfish bisque

Pan-fried red mullet, crispy saffron rice, bouillabaisse juice

Lamb from Pyrénées roasted with savory, eggplant with cumin, herb salad

Farmhouse sheep's cheese, Espelette pepper jelly

White dressed strawberries, basil sorbet

Mascarpone cream, roasted coffee, cocoa biscuit