



**- LUNCH MENU -**

*From Monday to Friday for lunch only*

*Excluding holidays*

49€ 2 courses – 55€ 3 courses

Wild Mediterranean red tuna tartar with vegetables pickles

Burrata di Bufala, fresh tomato soup

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Wild squid, spaghetti with squid ink and zucchini

Roasted veal chop, summer vegetables with marjoram


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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 €

Spelt from Sault country cooked like a risotto with woodland mushrooms 35€

Crab remoulade with dill 42€

Blue lobster in a summer salad 55€

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

Grilled wild Mediterranean red tuna, caponata 62€

Crispy sea bass supreme, pequillos in curry oil, baby spinach 58€

Pigeon from Landes in flaky pastry, "salmis" sauce 58€

Braised veal sweetbreads, « vin jaune » sauce, summer vegetables with marjoram 65€

Black Angus beef entrecote, grey shallot and parsley gravy 65€

- D E S S E R T S -

Farmhouse ewe milk cheese, Espelette pepper jelly 13€

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Grand Marnier soufflé 15€

Millefeuille with light vanilla cream 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

Crab remoulade with dill

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Spelt from Sault country cooked like a risotto with woodland mushrooms

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Grilled wild Mediterranean red tuna, caponata

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Pigeon from Landes in flaky pastry, "salmis" sauce

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Farmhouse ewe milk cheese, Espelette pepper jelly

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White dressed strawberries, basil sorbet

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Mascarpone cream, roasted coffee, cocoa biscuit