



- LUNCH MENU -

From Monday to Friday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

Roasted scallops with garlic butter, baby spinach salad

Foie gras ravioli with woodland mushrooms, chestnut broth

Wild pike-perch cooked on skin, leek fondue, beurre blanc

Farmhouse chicken fricassee with vinegar, artisanal tagliatelle

Exotic fruits minestrone, passion and banana 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 -

Confit duck foie gras, apple and quince condiment 52€

Spelt from Sault country cooked like a risotto with woodland mushrooms 38€

Crab remoulade with dill 55€

Sautéed shellfish with herbs pasta 55€

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

Roasted scallops, potato gnocchi, baby onions, matelote sauce 65€

Crispy sea bass supreme, pequillos in curry oil, baby spinach 62€

Sautéed veal chop, macaroni stuffed with woodland mushrooms and chestnuts 58€

Roasted Dombes duck, sweet potato mousseline, dates with Cremona mustard 65€

Beauce hare shepherd's pie 68€

- D E S S E R T S -

Farmhouse Ossau-Iraty, Espelette pepper jelly 13€

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Grand Marnier soufflé 15€

Millefeuille with light vanilla cream 14€

Dark chocolate tart, hazelnut chips 18€

Rum baba, citrus flavor 14€



- THE TASTING MENU 160€ / PERSON -

(drinks not included)

For the whole table

Five steps wine pairing

80€ / Person

Crab remoulade with dill

Foie gras ravioli with woodland mushrooms, chestnut broth

Crispy sea bass supreme, pequiños in curry oil, baby spinach

Roasted Dombes duck, sweet potato mousseline,
dates with Cremona mustard

Farmhouse Ossau-Iraty, Espelette pepper jelly

Exotic fruits minestrone, passion and banana sorbet

Dark chocolate tart, hazelnut chips