



**- 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

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

Beef cheek and red wine stew, artisanal tagliatelle

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Grand Marnier soufflé

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 -

Foie gras and smoked eel terrine, Granny Smith apple jelly 52€

Spelt from Sault country cooked like a risotto with rooster crest, kidney and oyster meat 38€

Spider crab declination and herbs infusion 55€

Dublin prawn ravioli, shellfish bisque 42€

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

Roasted sea scallops, orange caramelized chicory 65€

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

Sauteed veal sweetbreads, Jura yellow wine sauce 65€

Free range pigeon cooked in a puff pastry Wellington style, salmis sauce 65€

Sauteed french veal chop, verjus dressing 65€

- D E S S E R T S -

Truffled Brie de Meaux 14€

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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

Foie gras and smoked eel terrine, Granny Smith apple jelly

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Dublin prawn ravioli, shellfish bisque

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

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Free range pigeon cooked in a puff pastry Wellington style, salmis sauce

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Truffled Brie de Meaux

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Passion fruit and coconut freshness

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Dark chocolate tart, hazelnut chips