



**- LUNCH MENU -**

*From Monday to Friday for lunch only*

*Excluding holidays*

58€ 2 courses – 65€ 3 courses

White asparagus served warm, mousseline sauce

Spring green pea cream, stripped haddock

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Seared wild pike-perch, fennel purée and shellfish

Roasted Landes duck breast with turnips, Taggiasca olive juice


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Strawberry sweetness, 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 -

Dublin prawn raviolis, shellfish bisque 42€

Crab remoulade with dill, sour cream 55€

Spelt from Sault country cooked like a risotto with blue lobster 58€

Roasted white asparagus from the Landes region, perfect egg, carbonara style sauce 40€

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

Crispy sea bass supreme, pequiillos in curry oil, baby spinach 65€

Roasted turbot with buckwheat butter, cooked and raw cauliflower 65€

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

Glazed veal sweetbreads, spring asparagus and morel mushrooms, Jura yellow wine sauce 68€

Seared Lamb chops with sariette, artichoke barigoule 68€

- D E S S E R T S -

Cheese of our regions 14€

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Grand Marnier soufflé 15€

Millefeuille with light vanilla cream 15€

Strawberry sweetness, rhubarb and elderflower sorbet 15€

Creamy mascarpone, roasted coffee, cocoa biscuit 15€



- 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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Spelt from the Sault country cooked as a risotto with blue lobster

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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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Cheese from our regions

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Strawberry sweetness, basil sorbet

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Creamy mascarpone, roasted coffee, cocoa biscuit