



- LUNCH MENU -

From Monday to Friday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

Roasted sea scallops with garlic butter

Pumpkin velouté, chestnut ravioli and aged Comté cheese

-

Wild pike perch quenelle, spinach and mushrooms, shellfish bisque

Landes region free range quail in toadstool, served with cabbage


-

Traditional millefeuille, light vanilla whipped cream

Bourbon vanilla ice cream profiteroles with chocolate sauce

~ 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€
Landes region duck foie gras, port wine jelly and gingerbread 55€
Spelt from Sault country cooked as a risotto with woodland mushrooms 45€
Sea scallops thin tart and autumn salad 45€

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

- Turbot filet, leek fondue, caviar and champagne dressing 70€
Crispy sea bass supreme, baby spinach 65€
Free range pigeon in a puff pastry Wellington style, salmis sauce 65€
Crispy veal sweetbreads, seared wild mushrooms, Jura yellow wine sauce 68€
Corrèze region boneless veal rack, celeriac, chestnuts and verjus juice 68€

- D E S S E R T S -

- Regional cheese 14€
-
Grand Marnier Soufflé 15€
Traditional millefeuille, light vanilla whipped cream 15€
Cedar lemon tart and coriander cress 15€
Vietnam chocolate, roasted hazelnuts and cocoa nibs 15€



- THE TASTING MENU 160€ -

*(drinks not included)
For the whole table*

Five steps wine pairing
80€ / Person

Landes region duck foie gras, port wine jelly and gingerbread

-

Dublin prawn raviolis, shellfish bisque

-

Crispy sea bass supreme, baby spinach

-

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

-

Regional cheese

-

Conference pear with Alsace Gewürztraminer wine, lemon sorbet

-

Creamy, crunchy, and spicy Vietnam chocolate



- SIGNATURE MENU 220€ -

*(drinks not included)
For the whole table*

Six steps wine pairing
120€/person

Landes region duck foie gras, port wine jelly and gingerbread

-

Sea scallops thin tart and winter salad

-

Spelt from Sault country cooked as a risotto with blue lobster

-

Turbot filet, leek fondue, caviar and champagne dressing

-

Roasted beef filet, mashed celeriac, truffled juice

-

Alpine Beaufort cheese, apple and quince

-

Conference pear with Alsace Gewürztraminer wine, lemon sorbet

-

Creamy, crunchy, and spicy Vietnam chocolate