



## - LUNCH MENU -

*From Monday to Friday for lunch only  
Excluding holidays  
58€ 2 courses – 65€ 3 courses*

Roasted sea scallops with garlic butter

Scrambled egg mousseline, Galician sea urchin tongues

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Grenoble-style thornback skate wing, mashed potatoes with herbs

Roast Chalosse duck breast, orange-glazed turnips

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Snow eggs, creme anglaise with Bourbon vanilla and pink pralines

Traditional millefeuille, light vanilla whipped cream



## - S T A R T E R S -

Fine spider crab jelly, lightly aniseed fennel cream 48€

Scallops in carpaccio, raw and cooked artichokes 47€

Pâté en croûte of Landes farmhouse poultry, sweetbreads and morels 47€

Spelt from Sault country cooked as a risotto with crayfish 50€

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

Sole meunière, caramelized winter vegetables 75€

Roasted scallops, orange braised endives 68€

Free range pigeon in a puff pastry Wellington style, salmis sauce 68€

Crispy veal sweetbreads, salsify with juice, Jura yellow wine sauce 71€

Simmental beef fillet with pepper, potatoes moussline 73€

## - D E S S E R T S -

Regional cheese 14€

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Grand Marnier Soufflé 18€

Traditional millefeuille, light vanilla whipped cream 18€

Ivory Coast chocolate, roasted hazelnuts and cocoa nibs 18€

Cedar lemon tart and coriander cress 20€



- THE TASTING MENU €170 -

Pâté en croûte of Landes farmhouse poultry, sweetbreads and morels

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Spelt from Sault country cooked as a risotto with crayfish

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Roasted scallops, orange braised endives

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

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Regional cheese

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Freshness of exotic fruits

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Creamy, crunchy, and spicy Ivory Coast chocolate

**Five steps wine pairing**

80€ / Person



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€220

Landes region duck foie gras, port wine jelly and gingerbread

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Mousseline of scrambled eggs with black truffle

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Spelt from Sault country cooked as a risotto with crayfish

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Sole meunière, caramelized winter vegetables

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Roasted beef filet, mashed celeriac, truffled juice

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Ossau-Iraty cheese, Espelette pepper jelly

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Freshness of exotic fruits

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Traditional millefeuille, light vanilla whipped cream

**Six steps wine pairing**

120€/person