



- LUNCH MENU -

From Monday to Friday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

White asparagus served warm, mousseline sauce

OU

Fine cream of pea soup, sheep's curd

OU

Escalope of duck foie gras pan-fried with seasonal fruits (+€20)

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Pan-fried pollack, roasted eggplant compote, pequillos and basil

OU

Roast Chalosse duck breast, polenta with olives and rosemary

OU

Free range pigeon in a puff pastry Wellington style, salmis sauce (+30€)

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Snow eggs, creme anglaise with Bourbon vanilla and pink pralines

OU

Traditional millefeuille, light vanilla whipped cream

OU

Grand Marnier Soufflé (+5€)



- S T A R T E R S -

- Fine spider crab jelly, lightly aniseed fennel cream 48€
Langoustine ravioli with shellfish bisque 44€
Green asparagus fricassée, soft-boiled egg rolled in breadcrumbs, mushrooms 44€
Spring vegetables steamed in olive oil, seasoned with Xemenéz Spinola vinegar 47€
Escalope of duck foie gras pan-fried with seasonal fruits 55€

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

- Roasted monkfish, fennel confit, samphire and shellfish 68€
Large sole meunière cooked on the bone (serves two) 150€
Free range pigeon in a puff pastry Wellington style, salmis sauce 68€
Crispy veal sweetbreads, Provence asparagus au gratin with aged parmesan cheese 71€
Simmental beef fillet with pepper, potatoes mousseline 73€

- D E S S E R T S -

- Fresh goat cheese with chives, caramelized pepper, tapenade toast 14€
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Wild strawberries simply served with Bourbon vanilla ice cream 25€
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€



- TASTING MENU 170€ -

Green asparagus from Provence, peas, wild garlic and sheep's milk brousse

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Langoustine ravioli with shellfish bisque

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Roasted monkfish, fennel confit, samphire and shellfish

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

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Fresh goat cheese with chives, caramelized pepper, tapenade toast

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Fresh red berries with verbena

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Cocoa gavotte with chocolate and cardamom mousse

Five steps wine pairing on request
80€/person



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220€

Fine spider crab jelly, lightly aniseed fennel cream

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Langoustine ravioli with shellfish bisque

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Escalope of duck foie gras pan-fried with seasonal fruits

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Roasted monkfish, fennel confit, samphire and shellfish

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Simmental beef fillet with pepper, potatoes moussline

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Fresh goat cheese with chives, caramelized pepper, tapenade toast

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Fresh red berries with verbena

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Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request

120€/person