



- LUNCH MENU -

From Monday to Sunday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

Heirloom tomatoes seasoned with sherry vinegar, roasted pine nuts, pistou, burrata with olive oil

OU

Fine cream of pea soup, sheep's curd

OU

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

-

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€)

-

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€
Blue lobster, mixed summer vegetables 55€
Spring vegetables steamed in olive oil, seasoned with Ximenez 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) 180€
Free range pigeon in a puff pastry Wellington style, salmis sauce 68€
Crispy veal sweetbreads, chanterelle fricassée, yellow wine dressing 73€
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€
-
Wild « Mara des bois » strawberries simply served with Bourbon vanilla ice cream 20€
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€ -

Heirloom tomatoes, burrata, roasted pine nuts, pesto

-

Langoustine ravioli with shellfish bisque

-

Roasted monkfish, fennel confit, samphire and shellfish

-

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

-

Fresh goat cheese with chives, caramelized pepper, tapenade toast

-

Fresh red berries with verbena

-

Cocoa gavotte with chocolate and cardamom mousse

Five steps wine pairing on request
80€/person



- SIGNATURE MENU 220€ -

Fine spider crab jelly, lightly aniseed fennel cream

-

Langoustine ravioli with shellfish bisque

-

Escalope of duck foie gras pan-fried with seasonal fruits

-

Roasted monkfish, fennel confit, samphire and shellfish

-

Simmental beef fillet with pepper, potatoes moussline

-

Fresh goat cheese with chives, caramelized pepper, tapenade toast

-

Fresh red berries with verbena

-

Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request
120€/person