



- LUNCH MENU -

From Monday to Sunday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

Scrambled egg mousseline with chanterelles, croutons and parmesan

OR

Scottish salmon marinated with citrus fruits, warm potatoes with horseradish

OR

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

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Pan-fried wild squid, cranberry beans and chorizo

OR

Chalosse duck breast roasted with spices, figs with acacia honey

OR

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

OR

Traditional millefeuille, light vanilla whipped cream

OR

Grand Marnier Soufflé (+5€)



- S T A R T E R S -

Dill crab remoulade, lemon sauce 48€

Langoustine ravioli with shellfish bisque 44€

Spelt from Sault country cooked as a risotto with chanterelles 55€

Pan-fried escalope of duck foie gras with seasonal fruits 55€

Autumn vegetables simmered in olive oil, seasoned with Ximenez Spinola vinegar 47€

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

Crispy sea bass supreme, pequillos with curry oil, baby spinach leaves 68€

Section of turbot browned with semi-salted butter, "poivrade" artichokes in barigoule 68€

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

Crispy veal sweetbreads, yellow wine dressing 73€

Simmental beef fillet with peppers, potato 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 « Mara des bois » strawberries simply served with Bourbon vanilla ice cream 20€

Grand Marnier soufflé 18€

Traditional millefeuille, light vanilla whipped cream 18€

Baba with rum and exotic fruits 18€

Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Dill crab remoulade, lemon sauce

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Langoustine ravioli with shellfish bisque

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Crispy sea bass supreme, pequillos with curry oil, baby spinach leaves

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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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Exotic fruit minestrone, vanilla-lemon sorbet

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Profiteroles with Bourbon vanilla, Guanaja chocolate sauce

Five steps wine pairing on request
80€/person



- SIGNATURE MENU 220€ -

Fine spider crab jelly, lightly aniseed fennel cream

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Spelt from Sault country cooked as a risotto with chanterelles

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Escalope of duck foie gras pan-fried with seasonal fruits

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Section of turbot browned with semi-salted butter, "poivrade" artichokes in barigoule

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Simmental beef fillet with pepper, potato mousseline

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Fresh goat cheese with chives, caramelized pepper, tapenade toast

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Exotic fruit minestrone, vanilla-lemon sorbet

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Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request
120€/person