



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Sheep's milk curd, golden croutons & baby romaine

Or

Warm asparagus with maltese sauce

Or

Langoustine ravioli with shellfish bisque (+20€)

Or

Pan-seared duck foie gras with seasonal fruits (+20€)

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Skate wing grenobloise style, wilted baby spinach

Or

Roasted Chalosse duck breast, lazio turnips, taggiasca olives & cremona mustard jus

Or

Roasted monkfish from the breton coast, new potatoes, baby artichokes & spring onions (+30€)

Or

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

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Fresh goat cheese with chives, caramelized bell pepper & toasted tapenade tartine

Or

Traditional millefeuille, light vanilla whipped cream

Or

Grand Marnier soufflé



- CELLO MENU 90€-

Served from Monday to Friday

Sheep's milk curd, golden croutons & baby romaine

Or

Warm asparagus with maltese sauce

Or

Langoustine ravioli with shellfish bisque

Or

Pan-seared duck foie gras with seasonal fruits

-

Skate wing grenobloise style, wilted baby spinach

Or

Roasted Chalosse duck breast, lazio turnips, taggiasca olives & cremona mustard jus

Or

Roasted monkfish from the breton coast, new potatoes, baby artichokes & spring onions

Or

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

-

Fresh goat cheese with chives, caramelized bell pepper & toasted tapenade tartine

Or

Traditional millefeuille, light vanilla whipped cream

Or

Grand Marnier soufflé



- STARTERS -

- Wild bluefin tuna tartare, black radish & red onion pickles 48€
Langoustine ravioli with shellfish bisque 44€
Pan-seared duck foie gras with seasonal fruits 55€
Spelt from Sault country cooked as a risotto with blue lobster 55€
White asparagus & spring mushrooms, perfect free-range hen's Egg 47€

- MAIN COURSES -

- Pan-seared red mullet, saffron crispy rice & bouillabaisse jus 65€
Roasted monkfish from the breton coast, new potatoes, baby artichokes & spring onions 62€
Free range pigeon in a puff pastry Wellington style, salmis sauce 68€
Crispy veal sweetbreads, roasted green asparagus & yellow wine dressing 75€
Simmental beef fillet with peppers, potato mousseline 73€

- DESSERTS -

- Fresh goat cheese with chives, caramelized bell pepper & toasted tapenade tartine 14€
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Fresh red berries, served with Bourbon vanilla ice cream 20€
Grand Marnier soufflé 18€
Traditional millefeuille, light vanilla whipped cream 18€
Rum baba with exotic fruits 18€
Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Wild bluefin tuna tartare, black radish & red onion pickles

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Spelt from Sault country cooked as a risotto with asparagus

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Roasted monkfish from the breton coast, new potatoes, baby artichokes & spring onions

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

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Red berry panna cotta, basil sorbet

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Profiteroles with Bourbon vanilla, Guanaja chocolate sauce

Five steps wine pairing on request

80€/person



- SIGNATURE MENU 220€ -

Sheep's milk curd, golden croutons & baby romaine

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Spelt from Sault country cooked like a risotto, wild blue lobster

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Pan-seared duck foie gras with seasonal fruits

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Pan-seared red mullet, confited aubergines & peppers, saffron rouille & herb salad

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Crispy veal sweetbreads, roasted green asparagus & yellow wine dressing

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Red berry panna cotta, basil sorbet

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Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request
120€/person