



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Green peas velouté, sheep's milk curd, golden croutons & baby romaine

Or

Warm white asparagus with maltese sauce

Or

Langoustine ravioli with shellfish bisque (+20€)

Or

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

-

Skate wing grenobloise style, wilted baby spinach leaves

Or

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

Or

Roasted monkfish from Brittany, baby potatoes & artichokes with spring onions (+30€)

Or

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

-

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

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- CELLO MENU 90€-

Served from Monday to Friday

Green peas velouté, sheep's milk curd, golden croutons & baby romaine

Or

Warm white asparagus with maltese sauce

Or

Langoustine ravioli with shellfish bisque (+20€)

Or

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

-

Skate wing grenobloise style, wilted baby spinach leaves

Or

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

Or

Roasted monkfish from Brittany, baby potatoes & artichokes with spring onions (+30€)

Or

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

-

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

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- STARTERS -

- Wild tuna tartare, black radish & red onion pickles 48€
Langoustine ravioli with shellfish bisque 44€
Pan-seared duck foie gras with seasonal fruits 55€
Sault country spelt cooked like a risotto with blue lobster 55€
White asparagus & spring mushrooms, egg « parfait » 47€

- MAIN COURSES -

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

- DESSERTS -

Fresh goat cheese with chives, caramelized bell pepper & toasted rye bread with tapenade 14€

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- Fresh red berries, served with Bourbon vanilla ice cream 20€
Grand Marnier soufflé 18€
Traditional millefeuille, light whipped vanilla cream 18€
Rum baba with exotic fruits 18€
Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Wild tuna tartare, black radish & red onion pickles

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Sault country spelt cooked like a risotto with asparagus

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Roasted monkfish from Brittany, baby potatoes & artichokes with spring onions

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Roasted farm raised pigeon, spring vegetables and savory

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Red berries 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€ -

Green peas velouté, 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 sauce

-

Red berries panna cotta, basil sorbet

-

Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person