



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Scrambled egg mousseline with chanterelle mushrooms

Or

Heirloom tomatoes with burrata and Barolo vinegar

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

Pan-seared duck foie gras with seasonal fruits (+30€)

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Pan-seared wild squid with Espelette pepper, delicate piperade with Taggiasca olives

Or

Roasted Chalosse duck breast, young carrots glazed with honey and rosemary

Or

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

Or

Roasted free range pigeon, seasonal vegetables with savory (+30€)

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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 chanterelles 47€

Blue lobster salad, green beans, peaches and coriander vinaigrette 55€

- MAIN COURSES -

Crispy sea bass supreme, curry-infused oil and piquillos 65€

Roasted monkfish from Brittany, baby potatoes & artichokes with spring onions 62€

Free range pigeon in a puff pastry Wellington style, salmis sauce 73€

Crispy veal sweetbreads, 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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Langoustine ravioli with shellfish bisque

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Crispy sea bass supreme, curry-infused oil, and piquillos

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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€ -

Scrambled egg mousseline with chanterelle mushrooms

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Sault country spelt cooked like a risotto, wild blue lobster

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Pan-seared duck foie gras with seasonal fruits

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

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Crispy veal sweetbreads, yellow wine sauce

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Red berries panna cotta, basil sorbet

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Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person