



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Perfect egg, autumn wild mushroom fricassée

Or

Poultry and farmhouse pork pâté en croûte, caramelized onion compote

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

Pan-seared duck foie gras with apples and quinces (+30€)

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Wild pike-perch cooked skin-on, leek fondue, lightly lemonged beurre blanc

Or

Roasted Landes duck breast with orange, confit turnips with acacia honey

Or

Crispy sea bass supreme, curry-infused oil and piquillos (+30€)

Or

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

-

Brie de Meaux with walnuts, mixed salad

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce



- CELLO MENU 90€-

Served from Monday to Friday

Perfect egg, autumn wild mushroom fricassée

Or

Poultry and farmhouse pork pâté en croûte, caramelized onion compote

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

Pan-seared duck foie gras with apples and quinces (+30€)

-

Wild pike-perch cooked skin-on, leek fondue, lightly lemoned beurre blanc

Or

Roasted Landes duck breast with orange, confit turnips with acacia honey

Or

Crispy sea bass supreme, curry-infused oil and piquillos (+30€)

Or

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

-

Brie de Meaux with walnuts, mixed salad

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce





- STARTERS -

Pressed duck foie gras and smoked eel, spiced apple chutney 55€

Langoustine ravioli with shellfish bisque 47€

Scallop carpaccio with cooked and raw artichokes 55€

Sault country spelt cooked like a risotto with chanterelles 55€

Blue lobster salad 65€

- MAIN COURSES -

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

Roasted turbot steak, mashed celery with buckwheat butter 69€

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 -

Brie de Meaux with walnuts, mixed salad 18€

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Exotic fruit minestrone, passion fruit and banana sorbet 18€

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€ -

Pressed duck foie gras and smoked eel, spiced apple chutney

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Langoustine ravioli with shellfish bisque

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

-

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

-

Exotic fruit minestrone, passion fruit and banana sorbet

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Profiteroles with Bourbon vanilla, Guanaja chocolate sauce

Five steps wine pairing on request
80€/person



- SIGNATURE MENU 220€ -

Delicate crab jelly, lightly aniseed-flavored fennel cream

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Scallop carpaccio with cooked and raw artichokes

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Pan-seared duck foie gras with apples and quinces

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Roasted turbot steak, mashed celery with buckwheat butter

-

Crispy veal sweetbreads, yellow wine sauce

-

Exotic fruit minestrone, passion fruit and banana sorbet

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Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person