



- LUNCH MENU -

Served 7 days a week

58€ 2 courses – 65€ 3 courses

Poached egg Meurette style, mushrooms, onions, and farmhouse bacon

Or

Seared scallops with herb butter

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

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Grilled yellowtail on the plancha, mashed potatoes with olives

Or

Braised beef cheek in red wine, hand-made tagliatelle

Or

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

Or

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

-

Truffled Brie de Meaux, mixed salad (+5€)

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce



- CELLO MENU 90€-

Served from Monday to Friday

Poached egg Meurette style, mushrooms, onions, and farmhouse bacon

Or

Seared scallops with herb butter

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

-

Grilled yellowtail on the plancha, mashed potatoes with olives

Or

Braised beef cheek in red wine, hand-made tagliatelle

Or

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

Or

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

-

Truffled Brie de Meaux, mixed salad (+5€)

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce





- STARTERS -

Game pâté en croûte with foie gras and farmhouse pork 55€

Pan-seared duck foie gras with apples and quinces 65€

Langoustine ravioli with shellfish bisque 48€

Sault country spelt cooked like a risotto with blue lobster 63€

Seasonal vegetables stewed in olive oil and bergamot lemon 47€

- MAIN COURSES -

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

Seared scallops, braised endives with orange juice 65€

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 -

Truffled Brie de Meaux, mixed salad 23€

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Exotic fruit minestrone, passion fruit and banana sorbet 18€

Grand Marnier soufflé 18€

Traditional millefeuille, light whipped vanilla cream 18€

Tangerine Mont-Blanc 18€

Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Scallop tartare with sea urchin tongues, finger lime, and ginger

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Langoustine ravioli with shellfish bisque

-

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

-

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

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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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Pan-seared duck foie gras with apples and quinces

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Sault country spelt cooked like a risotto, seared scallops

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Roasted turbot steak, chestnut purée with butter

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Crispy veal sweetbreads, yellow wine sauce

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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