



- LUNCH MENU -

Served from Monday to Friday

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€)

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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 for dinner
And Saturday and Sunday for lunch*

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€

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

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

Exotic fruit minestrone, passion fruit and banana sorbet

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

Pan-seared duck foie gras with apples and quinces

Sault country spelt cooked like a risotto, seared scallops

Roasted turbot steak, chestnut purée with butter

Crispy veal sweetbreads, yellow wine sauce

Exotic fruit minestrone, passion fruit and banana sorbet

Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person