



- 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€)

-

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 for diner
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

Net prices, taxes and service included - All our dishes are homemade 



- 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

-

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

-

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