



- LUNCH MENU -

Served from Monday to Friday

58€ 2 courses – 65€ 3 courses

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

Or

Scottish gravlax salmon, salad of Ratte potatoes

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

-

Pan-seared wild squids, cuttlefish ink tagliatelle, piquillo peppers and spring onion

Or

Roasted Landes duck breast with spices, beetroots with acacia honey

Or

Roasted monkfish from Brittany, barigoule artichokes (+30€)

Or

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

-

Truffled Brie de Meaux, mixed salad

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce



- CELLO MENU 90€-

*Served for diner from Monday to Friday
And for lunch Saturday and Sunday*

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

Or

Scottish gravlax salmon, salad of Ratte potatoes

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

-

Pan-seared wild squids, cuttlefish ink tagliatelle, piquillo peppers and spring onion

Or

Roasted Landes duck breast with spices, beetroots with acacia honey

Or

Roasted monkfish from Brittany, barigoule artichokes (+30€)

Or

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

-

Truffled Brie de Meaux, mixed salad

Or

Traditional millefeuille, light whipped vanilla cream

Or

Vanilla Bourbon profiteroles, guanaja chocolate sauce



- STARTERS -

- Delicate spider crab jelly, fennel cream 57€
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€
Braised seasonal vegetables, Taggiasca olives, Spinola Jimenez vinegar 47€

- MAIN COURSES -

- Roasted monkfish from Brittany, barigoule artichokes 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 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€
Lemon cedrat tart, coriander cress 18€
Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Half-cooked Scottish salmon, watercress and horseradish coulis

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Langoustine ravioli with shellfish bisque

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Roasted monkfish from Brittany, barigoule artichokes

-

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€ -

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 with blue lobster

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Seared scallops, braised endives with orange juice

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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