



- LUNCH MENU -

Served from Monday to Friday, excluding public holidays

58€ 2 courses – 65€ 3 courses

Warm asparagus with a lightly lemoned hollandaise sauce

Or

Gravlax trout, salad of ratte potatoes

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

-

Pan-seared wild squids, coco beans with chorizo, piquillo peppers & 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€)

-

La Mère Richard's Saint Marcellin (+5€)

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- CELLO MENU 90€-

Served for diner from Monday to Friday, excluding public holidays

Served for lunch Saturday and Sunday and public holidays

Warm asparagus with a lightly lemoned hollandaise sauce

Or

Gravlax trout, salad of ratte potatoes

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

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

-

Pan-seared wild squids, coco beans with chorizo, piquillo peppers & 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€)

-

La Mère Richard's Saint Marcellin (+5€)

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- STARTERS -

- Delicate spider crab jelly, lightly anise-flavored fennel cream 57€
Pan-seared duck foie gras with apples and caramelized pineapple 65€
Langoustine ravioli with shellfish bisque 48€
Roasted green asparagus, fricassée of snails with wild garlic 55€
Braised spring vegetables, Taggiasca olives, Spinola Ximenez vinegar 47€

- MAIN COURSES -

- Roasted monkfish from Brittany, barigoule artichokes 65€
Crispy sea bass supreme, herb vegetable tabbouleh, piquillo pepper coulis 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 -

- La Mère Richard's Saint Marcellin 18€
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Grand Marnier soufflé 18€
Traditional millefeuille, light whipped vanilla cream 18€
Lemon cedrat tart, coriander cress 18€
Hibiscus-infused strawberry soup, basil sorbet 18€
Chocolate-coffee cream, mascarpone sabayon 18€



- TASTING MENU 170€ -

Half-cooked trout, watercress and horseradish coulis

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Langoustine ravioli with shellfish bisque

-

Roasted monkfish from Brittany, barigoule artichokes

-

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

-

Hibiscus-infused strawberry soup, basil 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 caramelized pineapple

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Sault country spelt cooked like a risotto with blue lobster

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Crispy sea bass supreme, herb vegetable tabbouleh, piquillo pepper coulis

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Crispy veal sweetbreads, yellow wine sauce

-

Hibiscus-infused strawberry soup, basil sorbet

-

Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person