

STARTER

GREEN AND WHITE ASPARAGUS IN MIKADO,
GRISON BEEF, PARMESANS CHEESE

17€

JACK-KNIFE CLAM, GRILLED PARSLEY BUTTER

15€

SEA-BREAM CEVICHE, COCO NUT MILK, RED PEPPER, LIME AND FRAICHE CORIANDER

18€

CRAB AND GREEN APPLE MILLFEUILLE, FRENCH DRESSING WITH CURRY, CRUNCHY FENNEL

16€

MAIN COURSES

SLOW COOKED VEAL SHANK, GLAZED SEASONAL VEGETABLES, JUICE WITH OLIVES
TAGGIASCHE AND FRAICHE TYHM

25€

ROASTED DUCK FILET, MASHED PURPLE POTATOES, CRAMELIZED APPLES, SWEET AND SOUR
SAUCE

28€

LEMON FLAVORED COD EN CROUTE , VENERE RICE LIKE RISOTTO, SHELLFISH EMULSION

26€

SEA BREAM AGLET, ZUCCINI STUFFED WITH CONFIT VEGETABLE AND BASIL, SOY AND LEMON
EMULSION

25€

DESSERTS

LEMON MERINGUE TART

11€

CHOCOLATE SEMI-COOKED CAKE WITH NUTS AND YOGURT ICE CREAM

11€

LEMON FLAVORED BRETON SABLÉ PASTRY, VANILLA AND MASCARPONE MOUSS, FRESH
STRAWBERRY AND RED FRUITS COULIS

11€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE



STARTER

POACHED EGGS, CREAM OF ASPERAGUS, AND CHORIZO FOAM



MAIN COURSE

BEEF FILET WITH "SAUCE À LA DIABLE" AUBERGINES CAVIAR AND SNACKED POLENTA



DESSERT

DESSERT OF YOUR CHOICE

45€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAÎTRE D'HÔTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED

