

STARTER

SALMON ÉCLAIR, WITH CONFIT AND SMOKED SALMON, ANETH AND LEMON MOUSS,
FRESH HERBS COULIS

17€

SEMI-COOKED DUCK FOIE GRAS, PEACH'S CHUTNEY, HOMEMADE BRIOCHE

18€

CREAMY PUMPKIN, CRAB, CHESTNUT MOUSS AND CHUNK, BREAD CROUTON

16€

MAIN COURSES

DUCK FILET GREEN PEPPER, AUBERGINE CAVIAR, ARTICHOKE, AND MUSHROOM CRISP

28€

ROASTED COD SLAB, SUCRINE SALAD,
MASHED POTATOES WITH TAGGIASCHE OLIVES AND GREEN ONIONS,
CHICKEN AND HAZELNUTS JUICE

26€

MARINATED MONKFISH, CRUNCHY VEGETABLES, CHINESE NOODLES,
COCO AND RED CURRY DRESSING, LIME ZEST

30€

DESSERTS

LEMON MERINGUE TART

11€

CHOCOLATE HALF SPHERE, PRALINE AND STRAWBERRIES

11€

FIG CRISP, WHITE CHOCOLATE AND PISTACHIO MOUSSE

11€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE



STARTER

OYSTER MUSHROOM IN PUFF PASTRY, POACHED EGG AND PARMESAN CREAM



MAIN COURSE

PORK FILET MIGNON WITH PARSLEY BUTTER, CAULIFLOWER MOUSSELINE,
CONFIT RED PEPPER, SOFT MUSTARD EMULSION



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