

Seasonal menu

Served for the whole table

Pumpkin cream, snacked scallops, and chestnut's foam



Confit veal shank, market' mushrooms, celery muslin



Blackberries and pistachio panacotta

or

Chocolate and coconuts « mille-feuille » cake
with pecan nuts

59€ -

For The Vegetarians, Feel Free to ask the Maître d'hôtel.

(The "homemade" dishes are made on site from raw products, and its may change due to the return from the market).

All our meat is french origin unless stated
Have a very nice degustation...

Net Prices V.A.T. and service included

Starter

Confit and smoked salmon Blinis, light annette and lemon mousse

18 €

Mushroom ravioles, arugula salad and parmesan sprinkles

16 €

Semi-cooked foie gras, apples and red onions chutney

20 €

Main course

Mushroom and scallops risotto, veal juice, parmesan cheese shavings

29€

Roasted duck breast with caramelized apple, lemon flavored potatoes muslin,

Sweet and sour sauce

30€

Semi-cooked tuna steak with sesame, soy braised leeks

31 €

Dessert

Cheese selection

11€

Blackberries and pistachio panacotta

11€

Chocolate and coconuts « mille-feuille » cake with pecan nuts

11€

Ice cream : coconuts, chocolate, white chocolate, vanilla, pistacho, salty butter caramel.

Sorbets : lemon/lime, tangerine, mango, apricot, pineapple, pear, blueberries, strawberries.

3€ by scoop