

Seasonal Menu

Served for the whole table

Semi cooked Foie gras, Apple & Cinnamon Chutney.



Low-cooked Veal's quasi, Gratinated Green & White asparagus,
Tarragon & Black pepper Sauce.



Straw berry's panacotta, pistachio praline.

Or

Chocolate Tiramisu caramelized hazelnuts,
Crunchy cacao tile.

64€ -

For the vegetarians, Fell Free to ask the Maitre d'Hotel.

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

All our meat is french origin unless stated

Have very nice degustation...

Net Prices V.A.T. and service included.

Starters

Mushroom ravioles, arugula salad and parmesan sprinkles.

19 €

Half-cooked Beef, Tataki style, Asian flavored.

22 €

Sea Bream carpaccio, vanilla oil and flowers' honey with mango and green apples.

22 €

Main course

Codfish with a lemon crust, Confit vegetables stuffed zucchini,

Basil white butter.

30 €

Mixed fish "according to availability", Fondant potatoes & mini fennel,

Bourride's emulsion, fish rust & croutons.

33 €

Creamy risotto with raw and cooked asparagus,

Caramelized onion juice.

29 €

Desserts

Apple & Pont l'Évêque crips, caramel cider and peppercorn.

11 €

Straw berry's panacotta, pistachio praline.

11 €

Chocolate Tiramisu caramelized hazelnuts, Crunchy cacao tile.

11 €

Choice of Ice-cream and Sorbet : 3€ /scoop

Ice cream : vanilla, chocolate, , coconuts, pistachio, salty butter caramel.

Sorbets : lemon, tangerine, strawberries, raspberries, blueberries.