

# 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

Caramel Millefeuille with exotic fruits.

**64€ -**

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

The « homemade » dishes are made on the site from raw products, and it's 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 €

Albacor Tuna tartare with citrus and fresh herbs, spicy guacamole,  
pistachio chips.

22 €

## Mains courses

Codfish with a lemon crust, Confit vegetables stuffed zucchini,  
Basil white butter.

30 €

Octopus marined with tandoori spices, celery cream with turmeric,  
broccolini, soy and lemon emulsion.

33 €

Roasted Duck breast with apricots, vitelotte potato mousseline,  
sweet and sour sauce flavored with ginger.

30€

Creamy risotto with raw and cooked asparagus,  
Caramelized onion juice.

29 €

## Desserts

Apple crips with St Marcellin cheese, caramel cider and peppercorn.

11 €

Straw berry's panacotta, pistachio praline.

11€

Caramel Millefeuille with exotic fruits.

11 €

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

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

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