

Seasonal Menu

Served for the whole table

Sea Bream's ceviche with coconut milk, lime, chili pepper and cilantro



Roasted Saint Pierre filet, Romanesco cabbage compote,
Smoked bacon and spring onions, Curry flavored mussel cream



Dessert of your choice

64€ -

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

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

All of our meats are French origin unless stated.

Have very nice degustation...

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

Starters

Atlantic's Razor Clam gratinated with parsley and tarragon butter

18 €

Stuffed Coeur de Boeuf tomato, Tomato tartar and speck,
Smoked Mozzarella espuma, Small croutons, Arugula and basil coulis

20 €

Semi cooked Foie gras, Apple & Cinnamon Chutney

21 €

Mains courses

Veal filet, Foie gras and mushroom ravioli, Sautéed mushrooms, Morel cream

41 €

Slow cooked octopus, Raw and cooked artichoke, virgin sauce

34 €

Red wined confit beef cheek, potato muslin with fresh herbs and Taggiasches olives,

Glazed carrot

30€

Creamy mushroom risotto,

Soy and lemon emulsion, Parmesan shavings

29 €

Desserts

Apple crips with St Marcellin cheese, cider's caramel and peppercorn

12 €

Rhubarb trifle, White chocolate and tonka bean, Speculoos sparklings

12 €

Vanilla panacotta, hazelnut praline, citrus and lime confit

12 €

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

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

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