

Business Menu

Starter+Main or Main+Dessert 19€

Starter+Main+Dessert 23€

Lunch only, dinner Monday to thursday only for hotel guests

Pleasure Menu 33€

64 °C PERFECT EGG

carbonara mousse, minced bacon and green lentils with Dijon mustard

ATLANTIC COD

massala spices, artichokes barigoule,
smashed potatoes, red pepper purée, butter sauce with Xérès vinegar

OR

CONFIT PORK BREAST, REVISITED « CHARCUTIÈRE » STYLE

white beans, crispy black rice, pickles air, mushroom broth and ravioli

PANACOTTA , gingerbread, pears in syrup

Season Menu 45€

FRENCH STYLE CRAB MEAT

minced blue radish marinated with mandarine oil, lump caviar, lemon pearls

OR

TASTE OF ORIENTAL DUCK FOIE GRAS (CHALOSSE)

oriental fruits, almond syrup, honey and orange blossom mousse, chocolate, hint of spice

SEABASS

emulsified Jura white wine, cauliflower various ways, seaweed salad

OR

HUNTED VENISON

hay smoked rave celeri, Granny Smith apple, fine herb jelly, cranberry juice

REVISITED BLACK FORREST CAKE

OR

CITRUS ECLAIR

lemon curd, Tahiti vanilla whipped cream, confit orange, Yuzu caramel

Inspiration Menu 65€

according to our Chef's inspiration and to market products

COLD STARTER

WARM STARTER

FISH OR SEAFOOD

MEAT

DESSERT

-Prix nets-



Starters

TASTE OF ORIENTAL DUCK FOIE GRAS (CHALOSSE) oriental fruits, almond syrup, orange blossom and honey mousse, chocolate, hint of spice	20€
64° C PERFECT EGG carbonara mousse, minced bacon and green lentils with Dijon mustard	16€
FRENCH STYLE CRAB MEAT minced blue radish marinated with mandarine oil, lump caviar, lemon pearls	18€
OYSTERS fresh cream cheese, parmentier sauce, tomato and broccoli condiments, Yuzu dressing	17€
CARNAROLI RISOTTO, seasonal vegetables, shavings of pecorino cheese	14€
<i>EXTRA: SHAVINGS OF ITALIAN WHITE TRUFFLE (MAGNATUM PICO, DEPENDING ON AVAILABILITY) +20€</i>	

Fish, seafood and seashells

FULL LOBSTER (BRITTANY) Laksa spices broth, mimosa egg, runner beans, minced poultry	32€
SEABASS emulsified Jura white wine, cauliflower various ways, seaweed salad	26€
ATLANTIC COD massala spices, artichokes barigoule, smashed potatoes, red pepper purée, butter sauce with Xérès vinegar	23€
FRENCH SCALLOPS butternut squash and vanilla macaron, Scallops chips, Scallops milk juice, spirulina	28€

Meat

CONFIT PORK BREAST, REVISITED CHARCUTIÈRE STYLE white beans, crispy black rice, pickles air, mushroom broth and ravioli	23€
HUNTED VENISON hay smoked rave celeri, Granny Smith apple, fine herb jelly, cranberry juice	27€
FULL PIGEON WITH BLOOD supremes marinated with Earl Grey, leg stew, beetroot lacquered with Port wine carcass juice with seasonings	28€
CHAROLAIS BEEF FILLET truffle oil gravy, sautéed potatoes, thyme perfume, panfried baby lettuce	30€

Desserts

SELECTION OF REFINED CHEESE (Maison POIREL, Maître Fromager)	10€
PANACOTTA, ginger bread, pears in syrup	8€
REVISITED BLACK FORREST CAKE	10€
CITRUS ECLAIR, lemon curd, Tahiti vanilla whipped cream, confit orange, Yuzu caramel	9€
BLUEBERRY BAVAROIS, red fruits, blueberry sorbet	11€

For any information on allergens intentionally incorporated into our dishes,
please ask for our « allergens form ».
(in accordance with Decree No. 2015-447 of April 17, 2015)

-Prix nets-