

Starters



Compressed French Veal with condiments, 18€
gribiche sauce, black truffle jelly, vegetable pickles

Roasted Gambas with black garlic, crisp meringue with Sichuan red pepper 19€
cauliflower and broccoli grilled with sesame oil and yuzu, soy vinaigrette dressing

Main courses



Stuffed Pig trotter with porcini mushrooms, panfried duck Foie Gras, 24€
Madeira wine and truffle sauce

Southwestern Duck : roasted breast and candied legs in a vegetable pie, 27€
parsnip and sweet onions, meat sauce with hazelnuts chips

Snacked Scallops, coral vinaigrette dressing 28€
cannelloni stuffed with tuberous chervil, stewed butternut squash with seaweed

Desserts



Classic homemade Profiteroles with vanilla ice cream, 12€
Pure dark chocolate ganache sauce

Parfait iced cake with Génépi, « Arlette » biscuit with Jägermeister® 10€
creamy thyme lemon and 70% cacao flower chocolate ganache

Like a Piña Colada : half Victoria pineapple slowly caramelised 10€
rum/coconut whipped cream, passion fruit coulis and mango gel, few mint leaves

Espresso with tiny desserts 7€

Tea with tiny desserts 8€

Selection of three local cheese 10€

Kid Menu for under 10 year-olds, 16€:

Fregola sarda risotto with salsify cream, speck ham

French Veal flank steak with parmigiano cheese, mashed purple potatoes

Banana like in childhood, white chocolate custard



Chef's Special

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)



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



-Net prices-