



NOTRE CARTE

STARTERS & FISHES

Duck Foie Gras <i>Figs / sangria broth</i> *	45 -
Porcini Mushroom <i>Thin tart / parmesan / iberico ham / Veal sauce</i> *	45 -
Scallops from Boulogne <i>Leeks / Nori seaweed / puffed tapioca / poultry sauce</i> *	45 -
Langoustine de casier <i>Crunchy porkfeet/ carrots emulsion</i> *	55 -
John Dory <i>Greekstyle vegetables</i>	55-

MEATS & POULTRY

Limousin Veal Sweetbread <i>Carrots variation / aged mustard</i> *	55
Flanders pigeon <i>Quince / parsnips / giblets sauce with coriander</i> *	55
Lamb from Aveyron <i>Zucchini tian / piquillos / tomato gravy</i>	52

FROMAGES & DESSERTS

Our matured cheese selection <i>Walnut bread and dry fruits</i> ***	22
Parfum de Rose <i>"Merveilleux" raspberry / litchi</i> *	22
Valrhona Chocolate <i>Creamy Jivara / "mendiants"</i> *	22
Bio Lemon variation <i>Lime sorbet / madeleine cake</i> *	22
The Piemont Hazelnut <i>With the scent of vanilla from Madagascar</i>	22

CHEF'S MENU

MENU DE SAISON

Porcini Mushroom

Thin tart/ parmesan / iberico ham / Veal sauce

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Scallops from Boulogne

Leeks / Nori seaweed / puffed tapioca / Poultry sauce

Langoustine de casier

Crunchy pork feet / carrots emulsion

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Duck foie gras

Figs / sangria broth

John Dory

Greekstyle vegetables

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Flanders pigeon

Quince / parsnips / coriander giblet juice

Our matured cheese selection

Walnut bread and dry fruits

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Clementine

Set "Menu Privilège" with 3 courses : 90€

With the selection of our sommelier: 125€

(served from Tuesday to Friday lunch)

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Set "Menu Découverte" with 4 courses : 120€

With the selection of our sommelier: 170€

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Set "Menu Prestige" with 6 courses 170€

With the selection of our sommelier 245€

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Gastronomic stroll with 8 courses: 200€

With the selection of our sommelier: 275€

The same menu will be served to the whole table