



## NOTRE CARTE

### STARTERS & FISHES

Fresh Foie Gras	45 -
<i>Fried-pan as an escalope / rhubarb roses / speculoos</i>	
*	
Vegetable Plate	45 -
<i>Zucchini flowers / asparagus / girolle mushrooms</i>	
*	
Red Mullet Fillet	
<i>Tapioka / cauliflower pickles/ garlic marshallow</i>	45 -
*	
Brittany Lobster	55 -
<i>Leek flan/ broad bean/ chive's oil and chorizo</i>	
*	
Turbot	55 -
<i>Juniper berry / celery pulp / onion juice</i>	

### MEATS & POULTRY

Limousin Veal Sweetbread	55 -
<i>Carrots variation / mustard</i>	
*	
Flanders Pigeon	55 -
<i>Mashed corn / black truffle and ratte potato / giblets sauce with coriander</i>	
*	
Lamb from Aveyron	52 -
<i>Zucchini tian / piquillos / tomato gravy</i>	

### FROMAGES & DESSERTS

Our matured cheese selection	22 -
<i>Walnut bread and dry fruits</i>	
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Parfum de Rose	22 -
<i>Delightful raspberry / litchi</i>	
*	
Valrhona Chocolate	22 -
<i>Chocolate mousse</i>	
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Bio Lemon variation	22 -
<i>Lime sorbet / madeleine cake</i>	
*	
« Gariguettes » strawberry	22 -
<i>Pistachio sponge cake / basil meringue</i>	

# CHEF'S MENU

## MENU DE SAISON

Vegetable Plate  
*Zucchini flower / asparagus / girolle mushrooms*

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Red Mullet Fillet  
*Tapioka / cauliflower pickles/ garlic marshallow*

\*

Brittany Lobster  
*Leek flan/ broad bean/ chive's oil and chorizo*

Fresh Foie Gras  
*Fried-pan as an escalope / rhubarb / roses*

\*\*\*

Turbot  
*Juniper berry / celery pulp / onion juice*

\*

Limousin Veal Sweetbread  
*Carrots variation / mustard*

\*\*\*

Our matured cheese selection  
*Walnut bread and dry fruits*

\*

« Gariguettes » Strawberry  
*Pistachio sponge cake / basil meringue*

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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*