



NOTRE CARTE

STARTERS & FISHES

Duck Foie Gras <i>Figs / sangria broth</i> *	45 -
Porcini Mushroom <i>Thin tart / Veal sauce/ truffle</i> *	45 -
Red Mullet Fillet <i>Tapioka / cauliflower pickles/ garlic marshallow</i> *	45 -
Langoustine de casier <i>Crunchy porkfeet</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/ Veal juice/ truffle

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Red Mullet Fillet
Tapioka / cauliflower pickles / garlic marshallow

Langoustine de casier
Crunchy pork feet

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Duck foie gras
Figs / sangria broth

John Dory
Greekstyle vegetables

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Flanders pigeon
Quince / parsnips / coriander gibleet juice

Our matured cheese selection
Walnut bread and dry fruits

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The Valrhona chocolate
Creamy Jivara / « mendiants »

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