

Carte Déjeuner

Formule « déjeuner » : Entrée et plat ou plat et dessert à 49 € TTC / 41 € TTC pour les membres « Club »
Entrée, plat et dessert à 59 € TTC / 51 € TTC pour les membres « Club »

- Pour débiter -

White asparagus salad with duck ham and mint yogurt sauce
Mr. Fabre goat's cheese in cold soup with crisp vegetables and grey shrimps
Duck foie gras with citronella and ginger jelly
Organic egg in Chimay-style, mushrooms marmalade, Mornay sauce with forest flavors

- Pour continuer... de nos mers, rivières, lacs et cours d'eau -

Meagre with cherry blossom's butter, mushrooms, almonds and glasswort
Steamed gilt-head sea bream, kale sprouts and avocado, green latte sauce

- Pour continuer... de nos fermes, élevages, basses-cours et forêts -

Milk-fed lamb, lemon sauce, sorrel and simmered fregola sarda
Free-range chicken leg, roasted buckwheat emulsion with Rancio wine and ragout of garden peas

- La note sucrée de notre Chef Pâtissier -

Roasted peanuts with praline, sesame nougatine and creamy praline
Strawberry and rhubarb pie
Tahiti vanilla millefeuille, Granny apple
Maison Blanche cake with "Araguani" chocolate

Carte Dîner

- Pour débiter -

Dublin Bay prawns and milk-fed veal like a tartare, citrus fruits and pomegranate	37 €
Duck foie gras with citronella and ginger jelly	39 €
Rainbow trout, creamy, smoked, with watercress mousse	32 €
Crab and celeriac in remoulade with black rice vinaigrette and orange zest	32 €
White asparagus salad with duck ham and mint yogurt sauce	27 €
Mr. Fabre goat's cheese in cold soup with crisp vegetables and grey shrimps	34 €
Organic egg in Chimay-style, mushrooms marmalade, Mornay sauce with forest flavors	26 €
Provençal frogs with tomatoes confit and legs in fine mousse, parsley and garlic crust	49 €

- Pour continuer... de nos mers, rivières, lacs et cours d'eau -

Limande-sole glazed with morels broth, cabbage rolls with butter and nuts	58 €
Turbot with cherry blossom's butter, mushrooms, almonds and glasswort	69 €
Steamed John Dory, kale sprouts and avocado, green latte sauce	64 €
Scottish salmon with Genevese sauce, Parisian-style gnocchi and crapaudine beetroot	42 €

- Pour continuer... de nos fermes, élevages, basses-cours et forêts -

Free-range chicken, roasted buckwheat emulsion with Rancio wine and ragout of garden peas	39 €
Fillet of Black Angus, blackcurrants sauce, panisse with basil and glazed green asparagus	58 €
Milk-fed lamb, cooked in different ways, lemon sauce, sorrel and simmered fregola sarda	48 €
Roasted veal loin, kafir leaf juice, sweet potatoe gnocchi with galanga orange glazing	47 €

Assortiment de fromages affinés par Monsieur Clayeux	18 €
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- La note sucrée de notre Chef Pâtissier -

Roasted pineapple and sorbet, creamy tarragon	18 €
Maison Blanche cake with "Araguani" chocolate	19 €
Exotic cheesecake, coconut shortbread and passion fruit	17 €
Chocolate profiteroles, cocoa nibs lace biscuit, chocolate sorbet and sauce	17 €
Tahiti vanilla millefeuille, Granny apple	18 €
Coconut wonton, strawberries, cooked and raw rhubarb	15 €
Pavlova, swiss meringue, pink raspberries granita and fresh fruits	16 €
Roasted peanuts with praline, sesame nougatine and creamy praline	15 €

Menu « Gourmet »	72 €
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Menu « Dégustation » 5 plats	95 €
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Menu « Dégustation » 6 plats	125 €
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