



- LUNCH MENU -

From Monday to Friday for lunch only

49€ 2 courses – 55€ 3 courses

Heirloom tomatoes, burrata seasoned with Barolo vinegar

Tuna tartar marinated in ginger, pickled fennel and red onion

Mousseline of scrambled eggs with chanterelles mushrooms, parmesan pieces

Cod, roasted on its skin, piperade with Taggiasca olives, virgin sauce

“Chaland” duck breast roasted in peaches, crispy polenta

Milk-Fed Veal Cutlet with « verjus » sauce, savory vegetables

Hot Grand Marnier soufflé

Millefeuille with a light vanilla cream

Floating islands, strawberry minestrone and pistachios

~ Dishes are subject to change according to new arrivals ~

~ Please ask for gluten-free bread ~

Prices net. Service included - All our dishes are homemade 



- STARTERS -

Suckling pig pie, foie gras and sweetbread 35€

Langoustine ravioli with shellfish sauce 40€

Blue lobster salad with coriander and fresh almond vinaigrette 38€

Spider crab jelly with creamy rock crab and an herb infusion 31€

Mousseline of scrambled eggs with chanterelles, truffle and parmesan pieces 32€

- MAIN COURSES -

Sea bass supreme with a crispy almond crust, curry oil and pequiillos 49€

Roasted blue lobster with vanilla, coral tomato compote, green curry emulsion 62€

Pigeon from Landes in flaky pastry, "salmis" sauce 55€

Sweetbreads, braised in 'vin jaune', chanterelles mushrooms and spinach 57€

Beef fillet en croute, roasted carrot 59€

- D E S S E R T S -

Saint Marcellin from la Mère Richard 13€

Guanaja Chocolate and Bourbon Vanilla "Dame Blanche" 15€

Hot Grand Marnier soufflé 15€

Millefeuille with a light vanilla cream 14€

Cherry soup, Chiboust cream with lemon and fresh almonds 15€

Poached white peach, verbena ice cream and redcurrant jelly 15€



- THE TASTING MENU 140€ / PERSON -

For the whole table (drinks not included)

Wine pairing 80€ / Person

Watercress velouté, crispy frog's leg

Marble duck foie gras in gingerbread, apple cider millefeuille

2014 Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran

Soft poached eggs rolled in breadcrumbs, truffled butter toasts

2018, Vallée du Rhône, Viognier, Les vignes d'à côté, Domaine Y. Cuilleron

Half-cooked tuna steak, piperade coulis and country style vegetables

2014, Bourgogne, Marsannay, Vieilles Vignes, Domaine D. Laurent

Beef fillet en croute

2016, Vallée du Rhône, Vacqueyras, Les restanques de Cabassole, Domaine Roucas Toumba

Poached white peach, verbena ice cream and redcurrant jelly

Guanaja Chocolate and Bourbon Vanilla "Dame Blanche"

Porto, Niepoort Twany

~ Please ask for gluten-free bread ~

Net prices, taxes and service included - All our dishes are homemade 