

## Degustation menu

This degustation menu is proposed to the entire table

### Scallop carpaccio

With coffee salt and olive oil, red-skinned potatoes salad

\*\*\*\*\*

### Duck foie gras

Young leaves, toasted hazelnuts and Cumberland sauce

\*\*\*\*\*

### Perfect organic egg

With avocado, mimolette cheese and Ghoha Cress

Or

### Sautéed mushrooms

With chopped parsley, grapes, fig and nuts, crispy onions

\*\*\*\*\*

### Red mullet

Seared, turnip cabbage fine mousse with apple and orange, garlic broth

Or / And \*

### Roasted fillet of beef

Forestière-style, cepe mushrooms, creamy polenta and shallots preserve

\*\*\*\*\*

### Lemon

Meringue and olive oil shortbread

Or

### “Maison Blanche” cake

With dark chocolate

**Degustation Menu 5 courses 95 €**

**Degustation Menu 6 courses \* 125 €**

Net prices taxes & service charges included. The restaurant does not accept checks.  
The deadline for taking orders is 10:30 pm and 9:30 pm on Friday and Saturday.