

NOTRE CARTE

STARTERS & FISHES

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

MEATS & POULTRY

Limousin Veal Sweetbread <i>Carrots variation / mustard</i> *	55 -
Flanders Pigeon <i>Mashed corn / black truffle and ratte potato / 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>Delightful raspberry / litchi</i> *	22 -
Valrhona Chocolate <i>Chocolate mousse</i> *	22 -
Bio Lemon variation <i>Lime sorbet / madeleine cake</i> *	22 -
« Gariguettes » strawberry <i>Pistachio sponge cake / basil meringue</i>	22 -

CHEF'S MENU

MENU DE SAISON

Vegetable Plate
Zucchini flower / asparagus / girolle mushrooms

Red Mullet Fillet
Tapioka / cauliflower pickles/ garlic marshallow

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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

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