

Menu

(Chef de Cuisine Patrice Durand)



Broth & Soup

- VGE Broth, Half-cooked Foie gras, Truffle, Wagyu Beef 25€
- V. Cream of Swiss Chard, Perfect Egg 21€
- lear broth of Langoustine, Roasted Lemon, Tiny Artichokes 23€

Our Starters

- V. All O'Green Vegetables, simply cooked 21€
- Large Crab Meat, pink Grapefruit, Avocado 34€
- Pressed Duck Foie Gras, sautéed Parsnip and Trumpet 32€
- Sautéed mixed Beans, Ossetra Caviar, Cream 30€
- Lobster in a Vegetable broth, Zucchini and Celery pearls 37€
- V. Soft-boiled Eggs, Eggplant caviar, Miso Hollandaise sauce 20€
- Scottish smoked Salmon, Beetroot marinated, Seaweed briochette 33€
- V. Ragout of Winter Roots, Grana Padano, Truffle 21€

Our Pasta

- V. Black truffle with Vintage Comté Cheese Ravioli 34€
- V. Paccheri, Tomato Basil, slightly creamy 25€
- V. Gyosa of fresh Vegetables and Herbs, caramelized Roscoff Onions 23€

V. Vegetarian

Our Fishes

<i>Large Atlantic Sole in Butter Sauce with Lemon Juice and Parsley, Stew of Baby Fennel with Saffron Mussel</i>	<i>(for 2 ppl)</i>	98€
<i>Scallops with Crayfish Vol au vent, Parsnip and Small Mushroom fricassée</i>		38€
<i>Turbot Meunière with Sorrel, Oven baked Celery</i>		38€
<i>Blue Lobster, Shellfish Zabaglione, Baby Spinach</i>		39€

Our Meats

(From European and USA origin)

<i>Rib of Scottish Wagyu Beef</i>	<i>(for 2 ppl)</i>	98€
<i>Or Rib of mature Black Beef from the Baltic</i>	<i>(for 2 ppl)</i>	
<i>Sautéed small Potatoes and Shallots</i>		
<i>Whole Free Range Chicken, served in two courses</i>	<i>(for 2 ppl)</i>	89€
<i>Crispy Potatoe Millefeuille, Castel Franco Salad, truffled Vinaigrette</i>		
<i>Sautéed Veal Sweetbreads, pan-sautéed white Cabbage with Truffle, Rattes Potatoes</i>		35€
<i>À la plancha Pork Bellota Secreto, Baby Vegetables lightly smoked</i>		33€
<i>Roasted Rack of Lamb, Eggplant pulp, Tiny Artichokes cooked with Tahina</i>		36€

Our Desserts

<i>The Pistachio Paris Brest</i>	<i>15€</i>
<i>The Mandarin and Gingerbread</i>	<i>15€</i>
<i>The Roasted Figs, Rose and Raspberry</i>	<i>15€</i>
<i>The Hazelnut and Lemon Financier, Hazelnut Ice Cream</i>	<i>15€</i>
<i>Warm Grand Marnier Soufflé, Royal Mandarin Sorbet</i>	<i>15€</i>
<i>Warm black Chocolate Soufflé, Tahiti Island Vanilla Ice Cream</i>	<i>15€</i>
<i>The traditional soft Chocolate cake</i>	<i>15€</i>
<i>Just simply the Pineapple and its Sorbet</i>	<i>15€</i>

Our Ice Creams & Sorbets

*Every Day, according to traditional methods,
we prepare smooth Ice Creams and fruity Sorbets*

<i>Ice Creams :</i>	<i>13€</i>
<i>Vanilla, Dark Chocolate, Pistachio, Coffee</i>	
<i>Sorbets :</i>	<i>13€</i>
<i>Strawberry, Blueberry, Raspberry, Lemon, Mango, Passion fruit</i>	