

Our Menu

(Chef de Cuisine : Patrice Durand)

Broths & Soups

<i>Version of a Bouillabaisse, Spider Crab from European coasts, Cooked au naturel</i>	29 €
<i>Clear Langoustine broth, roasted Lemon, tiny Artichoke,</i>	29 €
<i>Lightly smoked Vegetable Garden broth, (V) Small Girolle mushrooms Ravioli</i>	29 €
<i>The Red Kuri Squash, Hazelnut from Piemont</i>	25 €

Starters

<i>Market vegetables simmered in a casserole dish, black Truffle (V)</i>	34 €
<i>Crab meat, Avocado</i>	41 €
<i>Large one-sided caramelized Langoustines, Two-style Cabbage, Black Truffle</i>	39 €
<i>Soft Boiled Eggs Florentine Style, Creamy Beaufort Cheese</i>	29 €
<i>Lobster in infusion broth, served as a pot au feu</i>	42 €
<i>White asparagus Meunière, almonds, crumble</i>	36 €
<i>The Cardoon, the Truffle, the Potatoe and the perfect Egg</i>	35 €

Pasta

<i>Small spelts as a Risotto VERDE, spring onions</i>	33 €
<i>Winter roots Ravioles, Lightly smoked broth</i>	35 €
<i>Pappardelle Tomato Basil, Light cream</i>	31 €
<i>Risotto carnaroli with black truffles, parmesan</i>	43 €

(V) - Vegetarian

Fishes

<i>Large Atlantic Sole, Lemon sauce, Parsley, Roasted baby Carrots</i>	<i>(for 2)</i>	<i>135 €</i>
<i>Golden sautéed Monkfish tail, Crayfish and Natural green peas, Ravigote sauce</i>		<i>39 €</i>
<i>Roasted and smoked Scallops, Creamy Celeri, White sauce with cuttlefish ink</i>		<i>42 €</i>
<i>“A la plancha” grilled Sea Bass, melting Leeks, Cockles in fruity Olive oil emulsion</i>		<i>46 €</i>
<i>Turbot cooked meunière-style with capers, roasted vegetables</i>	<i>(for 2)</i>	<i>125 €</i>

Meats

(Our Meats are from European origin)

<i>Beef Black Pearl Prime Rib</i>	<i>(for 2)</i>	<i>132 €</i>
<i>From Castilla region Angus Beef Prime Rib, slightly matured 25 days, Sautéed Potatoes and Shallots</i>	<i>(for 2)</i>	<i>135 €</i>
<i>Whole Free Range Chicken braised with truffled, Served in two courses, truffled Vegetables, Castel Franco</i>	<i>(for 2)</i>	<i>120 €</i>
<i>Veal Sweetbread heart, Savoy cardoons fricassée and chestnuts</i>		<i>42 €</i>
<i>Secreto iberico de Bellota à la plancha, roasted baby veggies</i>		<i>39 €</i>
<i>Milk-fed Veal Ribs, slowly cooked, Potatoes purée with morels</i>	<i>(for 2)</i>	<i>126 €</i>
<i>Beef tenderloin grilled with black pepper, Potatoes and Jerusalem artichoke Gratiné</i>		<i>46 €</i>

Cheeses

<i>Farmhouse drained soft cheese and thick cream</i>	<i>10 €</i>
<i>Large Platter of Mature Cheeses from our Mountains</i>	<i>16 €</i>

Desserts

<i>Pears cooked in a caramel, Almond and Yuzu</i>	<i>17 €</i>
<i>Warm Grand Mariner Soufflé, Royal Mandarin Sorbet</i>	<i>17 €</i>
<i>Like a traditional Mont Blanc, Chestnuts and Quince Sorbet</i>	<i>17 €</i>
<i>Hazelnut Praline dessert, Gianduja sauce</i>	<i>17 €</i>
<i>The traditional soft chocolate cake, Raspberry sorbet</i>	<i>17 €</i>
<i>Apple and caramel dessert, Green Apple sorbet</i>	<i>16 €</i>
<i>Just simply the Pineapple and its Sorbet</i>	<i>16 €</i>

Ice Creams & Sorbets

14 euros

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

Ice creams:

Vanilla, Pistachio, Dark Chocolate, Coffee

Sorbets:

*Raspberry, Wild berry, Blueberry, Lemon
Mango, Passion fruit*