

Our Menu

(Chef de Cuisine: Patrice Durand)

Broths & Soups

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| <i>Cream of Watercress broth, Sweet onion and Haddock</i> | 26€ |
| <i>Clear Langoustine broth, Roasted Lemon, Tiny Artichoke</i> | 28€ |
| <i>Pan Sautéed Foie Gras, Undergrowth broth</i> | 36€ |
| <i>Jerusalem artichokes slightly smoked Velvety, Black Truffle (V)</i> | 27€ |

Starters

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| <i>Market vegetables simmered in a casserole dish, Broiler gravy</i> | 32€ |
| <i>Braised celeriac, served at the table, Perfect Egg (V)</i> | 31€ |
| <i>Crab meat anise aroma, Fennel and Zucchini</i> | 38€ |
| <i>Large one-sided caramelized Langoustines, Two-style Cabbage, Black Truffle</i> | 39€ |
| <i>Soft Boiled Eggs Florentine Style, Creamy Beaufort Cheese</i> | 28€ |
| <i>The lobster Earth & Sea version, Chicken Oyster and mushrooms</i> | 46€ |
| <i>Traditional Cardoons gratin, Simply truffled (V)</i> | 35€ |
| <i>The Chef version of a Paella, Cuttlefish ink risotto</i> | 39€ |
| <i>Pappardelle Tomato Basil, Light cream (V)</i> | 31€ |

(V) - Vegetarian

Fishes

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| <i>Large caramelized Atlantic sole, Sautéed Peruvian ocas, Black shallots</i> | <i>(for 2 guests)</i> | 140€ |
| <i>Scallops Vol-au-vent with crayfish, Button mushrooms</i> | | 44€ |
| <i>Braised Halibut, red carrots and Lemon, Served in a casserole dish</i> | | 39€ |
| <i>Wild Sea bass in a crust of herbs, Roasted Zucchini and Fennel with olives</i> | | 48€ |

Meats

(Our Meats are from European origin)

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| <i>Beef Prime Rib, Grenailles « Coin de rue »</i> | <i>(for 2 guests)</i> | |
| <i>From Jersey, Anglo-Norman</i> | | 140€ |
| <i>From Galicia region, slightly matured 25 days</i> | | 150€ |
| <i>Whole Free Range Chicken braised with truffles, Served in two courses, truffled Vegetables, Castel Franco</i> | <i>(for 2 guests)</i> | 130€ |
| <i>Breaded Veal Sweetbread heart, Potatoes purée with morels</i> | | 45€ |
| <i>Ribs iberico de Bellota à la plancha, Smoked baby veggies</i> | | 41€ |
| <i>Beef tenderloin grilled with black pepper, Potatoes and Jerusalem artichoke Gratiné</i> | | 52€ |

Cheeses

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| <i>Farmhouse drained soft cheese and thick cream</i> | 12€ |
| <i>Large Platter of Mature Cheeses from our Mountains</i> | 18€ |

Desserts

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| <i>Warm Grand Marnier Soufflé, Royal Mandarin Sorbet</i> | 17 € |
| <i>Coconut as a cloud, Pineapple brunoise and Tonka bean</i> | 17 € |
| <i>The Chocolate Hazelnut Millefeuille</i> | 17 € |
| <i>The Lemon in puffed sugar</i> | 17 € |
| <i>The traditional soft chocolate cake Raspberry sorbet</i> | 17 € |
| <i>Meeting between the pear, Yuzu and almond</i> | 17 € |
| <i>Fresh Fruits salad, Sorbet Lime</i> | 16 € |
| <i>Fresh Mango fruit with its sorbet</i> | 16 € |
| <i>Just simply the Pineapple and its Sorbet</i> | 16 € |

Ice Creams & Sorbets

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

4 €/scoop

Ice creams:

*Vanilla, Pistachio, Dark Chocolate,
Coffee, Chesnut, Caramel salted butter*

Sorbets:

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