

Our Menu

(Chef de Cuisine: Patrice Durand)

Broths & Soups

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

Starters

<i>Market vegetables simmered in a casserole dish, Broiler gravy</i>	30 €
<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>	38 €
<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</i>	35 €
<i>The Chef version of a Paella, Cuttlefish ink risotto</i>	38 €
<i>Pappardelle Tomato Basil, Light cream</i>	30 €

(V) - Vegetarian

Fishes

<i>Large caramelized Atlantic sole, Sautéed Peruvian ocas, Black shallots</i>	<i>(for 2 guests)</i>	<i>130 €</i>
<i>Scallops Vol-au-vent with crayfish, Button mushrooms</i>		<i>43 €</i>
<i>Braised Halibut, red carrots and Lemon, Served in a casserole dish</i>		<i>38 €</i>
<i>Wild Sea bass in a crust of herbs, Roasted Zucchini and Fennel with olives</i>		<i>47 €</i>

Meats

(Our Meats are from European origin)

<i>Beef Prime Rib, Grenailles « Coin de rue »</i>	<i>(for 2 guests)</i>	
<i>From Jersey, Anglo-Norman</i>		<i>130 €</i>
<i>From Galicia region, slightly matured 25 days</i>		<i>135 €</i>
<i>Whole Free Range Chicken braised with truffles, Served in two courses, truffled Vegetables, Castel Franco</i>	<i>(for 2 guests)</i>	<i>126 €</i>
<i>Breaded Veal Sweetbread heart, Potatoes purée with morels</i>		<i>43 €</i>
<i>Ribs iberico de Bellota à la plancha, Smoked baby veggies</i>		<i>39 €</i>
<i>Beef tenderloin grilled with black pepper, Potatoes and Jerusalem artichoke Gratiné</i>		<i>47 €</i>

Cheeses

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

Desserts

<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*