

Our Menu

(Chef de Cuisine: Patrice Durand)

Broths & Soups

<i>Lobster Cocotte, Pot au Feu Style</i>	37€
<i>Clear Langoustine broth, Roasted Lemon, Tiny Artichoke</i>	29€
<i>Jerusalem artichokes slightly smoked Velvety, Black Truffle</i>	27€

Starters

<i>Market vegetables simmered in a casserole dish, Broiler gravy</i>	32€
<i>Celeriac, Risotto Style, Black Truffle</i>	31€
<i>Crab Meat Daikon Raviole, Crispy Sobacha</i>	38€
<i>Honey & Yuzu caramelized Large one-sided Scampi, Two-style Apple Celeriac</i>	39€
<i>Soft Boiled Eggs Florentine Style, Creamy Beaufort Cheese</i>	28€
<i>Pan Sautéed Foie Gras, Spelt Risotto, Parsnips & Granola</i>	37€
<i>Traditional Cardoons gratin, Simply truffled</i>	36€
<i>The Chef version of Paella, Cuttlefish & Black ink risotto</i>	39€
<i>Tomato Basil Paccheri, Light cream</i>	33€

Fishes

<i>Large caramelized Atlantic sole, Undergrowth Parsnips, Grilled Buckwheat</i>	<i>140€ (for 2 guests)</i>
<i>Scallops dressed in Black, Root Vegetable, Squid Ink Juice</i>	<i>45€</i>
<i>Turbot « Meunière », Capers, White Cabbage & Truffles</i>	<i>48€</i>
<i>Roasted Sea Bass, Saffron Mashed Potatoes, Clementine Broth</i>	<i>48€</i>

Meats

(Our Meats are from European origin, USA and South America)

<i>Galice Angus Beef Rib, slightly matured 25 days Baby Potatoes "Coin de Rue"</i>	<i>140€ (for 2 guests)</i>
<i>Whole Free Range Chicken braised with truffles Served in two courses, truffled Vegetables, Castel Franco,</i>	<i>135€ (for 2 guests)</i>
<i>Veal Sweetbread heart & Crayfish Vol-au-Vent, Petits Paris</i>	<i>47€</i>
<i>Duck Tataki, Tomato & Avocado Salsa, Ginger Vegetables</i>	<i>43€</i>
<i>Grilled Beef tenderloin (250g) with black pepper, Potatoes and Jerusalem artichoke Gratiné</i>	<i>58€</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>Chesnut, Mandarin and Kalamansi</i>	17€
<i>Warm Grand Marnier Soufflé, Royal Mandarin Sorbet</i>	17€
<i>Chocolate, Vanilla and Tonka bean</i>	17€
<i>The traditional soft chocolate cake, Raspberry sorbet</i>	17€
<i>Lemon, Honey and Sesame</i>	17€
<i>Raspberry, Crisp, Cottage Cheese & Lemon</i>	17€
<i>Fresh Fruits salad, Lime Sorbet</i>	16€
<i>Just simply the Pineapple and its Sorbet</i>	16€
<i>Fresh Mango fruit with 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,
Yellow Lemon, Mango, Passion fruit, Coconut, Pear*