

3 courses Menu
Starter – Main course – Dessert
at 55 euros

Appetizer

2 courses Menu
Starter – Main course

Or

Main course – Dessert
at 42 euros

Appetizer

3 courses Menu 100% Vegetarian
Starter – Main course – Dessert
at 47 euros

Appetizer

2 courses Menu 100% Vegetarian
Starter – Main course

Or

Main course – Dessert
à 35 euros

Appetizer

Net prices and service included

Starters

Beetroot in all its forms • 16€



*Beetroot & Walnut Delight, Beetroot Chips, Beetroot
Condiment, Mascarpone and Blue Cheese Chantilly,
Pear Sorbet*



Octopus Pickles • 17€

*Pickled octopus tentacles, watercress salad, grapefruit &
grapefruit vinaigrette*



Gravelax Salmon Tartar • 16€

*Rice paper, Strawberry Ketchup
Shizo leave*



Tatin of Foie Gras • 18€

*Apple Tatin with Smoked Duck Breast & Calvados
On a bed of gingerbread, Foie Gras medallion
and apple crisps*

Main Courses

Candied Beef cheek & Foie gras • 29€

Savory brioche with herbs, Foie gras,
Sweet carrots with reduced jus



Guinea Fowl Supreme Stuffed with Ceps Mushrooms and Chestnuts, Shiitake Cream with Coffee • 28€

Crispy polenta, mashed Chestnuts,
roasted Pear in maple syrup



Fish of the day • 27€

Mashed Vanilla Pumpkin, Roasted Parsnip,
Spelt and Butternut Risotto,
Nantes Buckwheat Butter



Trout fillet in a gingerbread crust • 28€

Mashed Coliflower and white Chocolate,
Cod Accra, Smoked fish stock



Declination of Onions • 22€



Onion in 3 wayss : soup, candied et crispy
Celery root Risotto & Crumble of Parmesan



Vegetable farandole • 22€



Crispy polenta, mashed vanilla pumpkin,
Celery root risotto, roasted parsnips and pears, brioche

Duo of Cheese 10€ extra

Cheeses according to availability



Desserts



Amarena Chocolate Delight • 16€

Almond Financier, Chocolate & Tonka Bean Mousse,
Amarena Cherry, Tuile and Cocoa Nibs,
Cherry Sorbet and Chantilly Cream



Poached Quince with spices • 16€



Hazelnut crumble, thick honey cream,
Honey lemon ice cream and spiced syrup



Sweet Pear Chocolate Coconut • 16€

Vegan shortbread, chocolate shell, pear compote
with maple syrup, coconut mousse,
vanilla and almond ice cream



Mandarin Verbena sweet Treat • 16€

Genoa Bread, Whipped Verbena Cream and Mandarin
Zest, Mandarin Marmalade, Mandarin and Verbena Gel

Net prices and service included

