

# La table de l'Abbaye

## Menu

*Our Chef Julien Bogard and his team invite you to discover a cuisine bursting with flavor...*

### STARTERS

#### Gravlax-style marinated beef • €18

Isigny cream, Lagavulin whisky & soy reduction,  
atsina cress & redcurrant jelly



#### Our Apprentice's signature creation

#### Fennel variations • €16

Confit fennel, orange-infused black fennel espuma, black citrus &  
mint infusion, green tea vinegar & fennel sorbet

#### Land & sea ravioli • €18

Prawn ravioli flavored with shiso and combava, Pho broth,  
sliced beef, mung bean sprouts & fresh coriander

#### Smoked fish fillet & fennel • €17

Smoked white fish, Granny Smith apple & fennel tartare with  
shiso, green Sichuan custard, cider vinegar pickled fennel

### 3 course menu • €55

Amuse-bouche

**Starter-Main course-Dessert**

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### 2 course menu • €42

Amuse-bouche

**Starter-Main course or Main course-Dessert**

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### 3 course menu • €47

**100% Vegetarian**

Amuse-bouche

**Starter-Main course-Dessert**

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### 2 course menu • €35

**100% Vegetarian**

Amuse-bouche

**Starter-Main course or Main course-Dessert**

*Prices are net and include service*

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### MAIN COURSE

#### Braised & smoked with hay duck pulled • €29

Orange-coffee cooking juice, kumquat & toasted hazelnuts, aged Comté & Vin Jaune espuma, citrus dressing, sourdough croutons & black orange condiment

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#### Provençal « Caillette », Colonnata lard & green cabbage • €28

Pork, herbs & green cabbage parcel, spinach velouté, sautéed crosnes, gravy and mustard pickles

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#### Market fish of the day • €27

White fish fillet, pineapple & tarragon risotto, celery root purée & passion fruit sauce

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#### Duo of red mullet fillets • €28

Red mullet fillets, Mediterranean fish soup, sautéed chorizo cubes, garlic croutons, crushed potatoes and chive oil

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#### Seasonal vegetable composition • €23

Spiced tofu cream, miso-marinated cauliflower, sautéed eggplant, fermented rainbow cauliflower, peanut sauce & rice vinegar

#### Selection of Fine Cheeses

€10 - supplement -  
*Subject to availability*

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### DESSERT

#### Dark Chocolate & Yuzu delight • €16

Chocolate Namelaka in two textures with miso, black sesame shards & azuki ice cream

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#### Apple & Celery harmony • €16

Apple diplomate cream, almond biscuit, confit celery, Granny Smith jelly, apple & celery sorbet

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#### Lemon & Bergamote delight • €16

Vegan tart, lemon & bergamot cream, tarragon espuma & herb sorbet

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#### Revisited tropézienne pie • €16

Flaky brioche, thyme & olive oil cream, candied lemon & green olive custard

*Prices are net and include service*