

La table de l'Abbaye

Menu

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

STARTERS



Vegetal Freshness • €16

Green apple gazpacho with spring onion, celery, and mint,
Cucumber and zucchini tartare with wasabi Fresh herb mousse
& crispy croutons

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The Iodized Ceviche • €18

Smoked white fish ceviche, bergamot and Sichuan jelly Cold broth
with dried bonito and Nori seaweed Pickled colorful radishes

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Beef Vitello Tonnato Style • €18

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

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

-



3 course menu • €47

100% Vegetarian

Amuse-bouche

Starter-Main course-Dessert

-



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



Umami Eggplant • €24

½ oven-roasted eggplant infused with miso, smoked salt, spring onion oil, harissa condiment, tomato and raspberry Vegetable jus flavored with miso & baby vegetables

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Market Fish of the Day • €28

Fillet of the day's fish, apricot and tarragon risotto, Silky celery purée with lime, Lavender Nantes butter sauce

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Thai-Style Turnover • €28

Spiced pastry turnover with confit pork belly and poultry Glazed baby vegetables Spiced meat jus

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Chef's Suggestion • €28

SELECTION OF FINE CHEESES

€10 - supplement -
Subject to availability

DESSERT

Arabica • €16

Coffee sweet pastry, almond and coffee praline, Almond milk and coffee diplomat cream, Salted butter caramel, white coffee ice cream

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Strawberry & Tomato • €16

Vegan sweet pastry, strawberry mousse, Verbena ganache, strawberry and tomato compote, Sichuan strawberry ice cream and gel

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Piña Colada • €16

Coconut meringue, pineapple and white rum gel, Roasted pineapple flambéed with rum, coconut cream, Pineapple tuile, pineapple-rum-coconut sorbet