

STARTERS

Tuna tart	33 €
Diced vegetables, garlic oil	
Duck foie gras	38 €
Young leafs, toasted hazelnuts and Cumberland sauce	
Scallop carpaccio	32 €
With coffee salt and olive oil, red-skinned potatoes salad	
Perfect organic egg	24 €
With avocado, mimolette cheese and Ghoe Cress	
Veronique's autumn	26 €
Salad fennel shaving's, sun dried tomatoes, garden peas sprouts	
Cream green lentils	29 €
With duck foie gras, Raifort cream and crispy bacon	
Artichoke "à la Provençale"	27 €
Preserved tomato, M. Fabre goat's cheese with basil, Cebo ham	
Sautéed mushrooms	39 €
With chopped parsley, grapes, fig and nuts, crispy onions	

Net prices taxes & service charges included. The restaurant does not accept checks.



FISH SPECIALITIES

Sautéed calamari	39 €
Chorizo emulsion, courgettes in different ways and creamy piquillos	
European lobster	78 €
Cooked with salted butter, sweet and sour bisque, simmered seasonal vegetables	
Pan-fried bass	56 €
Jus with brown butter and lemon preserve	
Red mullet seared	43 €
Turnip cabbage fine mousse with apple and orange, garlic broth	

MEAT SPECIALITIES

Sweetbread	42 €
With spices, tamarind juice, simmered tarbais beans and preserved tomatoes	
Roasted fillet of beef	58 €
Forestière-style, cepe mushrooms, creamy polenta and shallots preserve	
Venison loin	56 €
Grand Veneur sauce with pepper, roasted parsnip, Porto quinces, sweet potato	
Free-range fowl	46 €
Millefeuille layering of potatoes with comté, spinach and citrus fruit	
Supplementary vegetables	10 €

All our meats are guaranteed from European Community. Black Angus beef is from New Zealand.



ASSORTMENT OF CHEESES REFINED BY MADAME QUATREHOMME 17 €

DESSERTS

Fig in different ways 17 €

Roasted with Porto, raw and dried, sour ganache

Granny apple 18 €

Aloe vera tagliatelles way, coco shavings and kiwi fruit juice

Mont Blanc 15 €

Revisited by James, meringue and chestnuts ice cream, blackcurrants mousse

Pecan nut tartlet 16 €

Tonka bean ice cream and creamy vanilla

“Maison Blanche” cake 17 €

With dark chocolate

Dark rum baba 17 €

Exotic fruits, passion fruit sauce

Lemon 16 €

Meringue and olive oil shortbread

Chocolate 16 €

With passion fruit and Gianduja cream, cocoa lace biscuits