



les CONFIDENCES

## STARTERS

Foie gras and mushrooms ravioles, mushrooms juice and sliced mushrooms - 19 €

Corba Rossa and red beets tartare, lemon and pomegranate - 19 €

White and black chickpeas with tomatoes, chives and zaatar - 21 €

Marinated salmon with hibiscus flower and spices - 19 €

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## MAINS

Stuffed cabbage with blue lobsters from Bretagne - 32 €

Bass fried pan, rice and safran tuile, black gnocchis with black olives,  
Veal and fresh truffle juice - 42 €

Milk-fed veal roast, brown butter toast,  
Mash potatoes with lemon and safron, my grand-mother recipe Charlotte - 34 €

Roasted poultry, corn risotto, poutargue of egg yolk and pop-corn - 32 €

Mushrooms risotto, crispy ceps tuile - 28€

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## DESSERTS

Chocolate grand cru Valrhona soufflé tart - 14 €

Roasted verbena pineapple, glazed with honey and lime, puffed rice - 14 €

Meringue and pistachio financier as a promenade in the forest - 14 €

Chef Romain Leydier