



STARTERS

Chicken egg, girolle mushrooms from our forests – 22€
Grilled apricots and Comté cheese

Fresh and preserved tomatoes, burrata espuma and elderflower – 19€

Smoked haddock, buttermilk infused with herb oil, lemon condiment – 21€

Bluefin tuna tartare, white miso, beef consommé with lemongrass – 25€

MAIN COURSES

Pork belly from the Mounts of Cantal – 36€
Devil sauce and crispy breadcrumbs

Medium rare veal from Pays de la Loire and tarragon jus- 38€

Beef chuck from Belles Robes farm cooked like a tataki – 42€
Well seasoned jus, strawberries and capers

Rockfish with crispy skin, sorrel sauce – 38€

Pollock Pollock from our coasts, rhubarb virgin sauce and pine nuts – 36€

CHOICE OF SIDE DISHES

Darphin potato, Petrossian caviar, lime and mascarpone condiment

Black truffle risotto with aged Parmesan

Peas with tarragon and homemade tarama

Balsamic-glazed eggplant and eggplant caviar, basil pesto

White asparagus from the Loire glazed with meat jus
French peanuts from Soustons

Fresh ricotta ravioli with young spinach leaves
Lemon zest and hazelnuts

Grilled green zucchini, black olive tapenade and savory oil

Additional side dish +10€



CHEESES

Three cheeses - 15€ Six cheeses - 20€

Bleu de Jersiaise (cow's milk)

Boissière Bleu (goat's milk)

Saint Jacques with truffle

Farmhouse Camembert

Young Comté

Ash-covered goat's log

Goat's quail with pollen and toasted seeds

SIGNATURE DESSERTS

Cherries from Yannick Colombié cooked with Port wine - 16€

Fresh basil and hazelnut mousseline

Strawberries from Thibaut Pique, fennel seed ice cream - 16 €

Olive oil virgin sauce and samphire

TIMELESS CLASSICS

Rice pudding with cinnamon seeds, yogurt ice cream, ginger and candied lemon - 14€

Paris-Brest, crunchy praline, caramelized pine nuts - 25€

Cashews and hazelnuts

Mille-feuille, pecan praline, avocado blossom honey and Bourbon vanilla - 16€

FOR CHOCOLATE LOVERS

Chocolate cake - 18€ or to share - 30€

Sao Tomé chocolate, cocoa paste and puxuri, vanilla ice cream

ICE CREAM SUNDAES

Peanut and madagascar vanilla ice creams, caramelized peanuts - 16€

Salted butter caramel and warm chocolate sauce

Ice creams & sorbets with assorted flavors - 5 € per scoop
chocolate oat, honey, coffee, ginger yogurt, clove, strawberry

All prices are inclusive of tax and service.
Meat and fish of French origin.