



## STARTERS

Free-range egg, caramelized shallots and spring onions - 19€  
18-Month-Aged Comté cream

Green asparagus from the Loire Valley - 22€  
Wild garlic sabayon and hazelnut crumble

Smoked haddock, Ty Coz farm cauliflower velouté, lemon condiment - 21€

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

## MAIN COURSES

Massif Duroc pork rack, devil sauce and crispy breadcrumbs - 36€

Veal loin from the Loire Valley and tarragon jus- 38€

Jersey beef sirloin from Belles Robes farm, pepper sauce - 42€

Line-caught sea bass with crispy skin, sorrel sauce - 38€

Line-caught pollock, creamy fish stock infused with country ham - 36€

## CHOICE OF SIDE DISHES

Darphin potato, Petrossian caviar, Lime and mascarpone condiment

Black truffle risotto with aged Parmesan

Peas, tarragon and tarama

Baby artichoke from Finistère, camus artichoke purée with coffee

Mixed baby greens salad, meat jus vinaigrette with orange zest

White asparagus from the Loire glazed with meat jus

French peanuts from Soustons

Fresh ricotta ravioli with young spinach leaves

Lemon zest and hazelnuts

Spelt risotto with aged Comté cheese and preserved lemon

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

Blood orange and Corsican grapefruit from Maison Biovor - 16€

French almond ice cream

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

Olive oil virgin sauce and samphire

## TIMELESS CLASSICS

Rice pudding with cinnamon bark, 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.