

TO START

Floating island served with "Kristal" caviar, black garlic jelly and horseradish cream - Signature dish	€ 102
Ocean terrine of "Gillardeau" special oyster - Signature dish	€ 94
Cuttlefish and konjac tagliatelles, cockles and smoked milk	€ 92
Lightly seared langoustine, peas and strawberry in a delicate mint jelly	€ 96

ENJOY OUR DISHES

Lightly smoked european pollock with caviar "ossetra" sauce - Signature dish	€ 118
Char from Crisenon farm with wild garlic, white asparagus, vinaigrette and tangy sauce	€ 98
Brittany lobster blanquette and baby vegetables, peas and shimeji - Signature dish	€ 114
Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - Signature dish	€ 116
Grilled "wagyu" beef, savora condiment and pastrami jus	€ 106
Challans duck fillets, violin zucchini lace with elderflower, Burgundy blackcurrant jus	€ 104

CHEESE, SWEET & DESSERT

Discover the great cheeses of France	€ 40
My version of Mille-feuille with three light custards in tribute to "Michel Lorain" - Signature dish	€ 37
Burgundy blackcurrant and basil in crispy nougatine	€ 37
Praline chocolate crisp, fresh tangy raspberries and hazelnut ice cream	€ 37
Carrot cake, kalamansi panna cotta and brioche ice cream	€ 37

ENJOY THE POETRY OF OUR MENUS

To start

Floating island served with " Kristal" caviar, black garlic jelly and horseradish cream - **Signature dish**

or

Lightly seared langoustine, peas and strawberry in a delicate mint jelly

Appreciate our dishes

Char from Crisenon farm with wild garlic, white asparagus, vinaigrette and tangy sauce

Brittany lobster blanquette and baby vegetables, peas and shimeji - **Signature dish**

Ginger-accented heart of veal sweetbread, baby onions, rhubarb and young radishes - **Signature dish**

Grilled "wagyu" beef, savora condiment and pastrami jus

Discover the great cheeses of France

Sweet & dessert

Burgundy blackcurrant and basil in crispy nougatine
or

Carrot cake, kalamansi panna cotta and brioche ice cream

*Beautiful scents, tastes and flavor for a beautiful meal
especially prepared for you by Jean-Michel Lorain & Alexandre Bondoux*

"Grand Menu" Jean-Michel Lorain :	appetizer, 4 courses, cheeses and 1 dessert € 310 or € 433 including wine pairing
Menu "Gourmand" :	appetizer, 3 courses, cheeses and 1 dessert € 258 or € 365 including wine pairing
Menu "Découverte" :	appetizer, 2 courses, cheeses and dessert € 228 or € 321 including wine pairing

The Menu Découverte is served every day
except on saturday evening, eve and public hollydays

Food and wine pairing based on a glass of 8 cl wine per dish
Last order for "gourmand" and "grand menu" : 1.30 pm and 8.45 pm



LUNCH

To start your lunch...

Ocean terrine of "Gillardeau" special oyster - Signature dish

or

Cuttlefish and konjac tagliatelles, cockles and smoked milk

And to follow choose your main course

Lightly smoked european pollock white wine sauce

Char from Crisenon farm with wild garlic, white asparagus, vinaigrette and tangy sauce

Challans duck fillets, violin zucchini lace with elderflower, Burgundy blackcurrant jus

Homemade pork blood sausage, old fashioned mashed Potatoes - Signature dish

Sweets & desserts

My version of Mille-feuille with three light custards in tribute to "Michel Lorain"

or

Praline chocolate crisp, fresh tangy raspberries and hazelnut ice cream

appetizer, 1 course and 1 dessert
for lunch, from Wednesday to Friday except eve and public holidays
€ 105 or € 165 including wine pairing

appetizer, 2 courses and 1 dessert
for lunch, from Wednesday to Sunday except eve and public holidays
€ 128 or € 195 including wine pairing.

Food and wine pairing based on a glass of 8 cl of wine per dish

GOURMET'S CHILDREN MENU *Served to children below 12 years old*

One starter complimentary by our Chef

Main course or half main course choose from our « à la carte »

One dessert complimentary by our Chef

The price of the menu will depend on the main course or the half main course chosen



My entire team and I will be honored to welcome you to our world of flavours.

The history of this house is linked to the history of our family for three generations and I am particularly happy and proud to see this saga continue, since Alexandre, my nephew, is now assisting me in the kitchen and participates with talent in the development of our new creations.

We draw our inspiration from the seasons, our travels and everything in between. In other words, we want to share our love of the beautiful products, market, gardeners, breeders, fishermen and other talented craftsmen that make our job possible every day

Our work is also part of the greatest respect for our environment and the absolute necessity to preserve, more than ever, biodiversity

Char from Crisenon farm with wild garlic, white asparagus, vinaigrette and tangy sauce

genius of a chef is to express all his creativity without ever losing the magic of his work. of the product, its taste, its texture, its aromas...

Discovering, tasting, happiness to share a good time with loved ones, will sure make emotion and magic.



La Côte Saint-Jacques & Spa *****
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