

A detailed black and white line drawing border surrounds the text. It features climbing vines with leaves and small berries, interspersed with various birds in flight and perched. In the lower corners, there are illustrations of a person in a field, possibly a gardener or forager, and a bird standing on the ground.

STARTERS

Foie gras marinated in Vin Jaune, fig chutney, lemongrass jelly – 25€

Smoked beetroot, fresh cheese and basil – 19€

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

Sea bream crudo, herb condiment and vinegared tomato water – 25€

MAIN COURSES

Guinea Fowl from Gars Daudet – 38€

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

Beef from Ferme des Belles Robes, Rossini style – 48€

Hare à la royale, game jus – 52€

Pollack from our coasts – 36€

Watercress chlorophyll with brown butter

Alain Rigault's scallops with scallop skirt jus – 38€

CHOICE OF SIDE DISHES

Darphin potato, Petrossian caviar, lime and mascarpone condiment

Black truffle risotto with aged Parmesan

Corn in purée and crispy, pine tree gel

Autumn vegetables glazed with preserved lemon and hazelnut
Roasted garlic emulsion

Roasted parsnips, citrus virgin sauce and samphire

Fresh ricotta ravioli with young spinach leaves
Lemon zest and hazelnuts

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

Quinces poached with berries - 16€

French pomegranate sorbet and walnuts from Île-de-France

Rice pudding with cinnamon seeds - 14€

Yogurt ice cream, ginger and candied lemon

TIMELESS CLASSICS

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

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