



## MENU DE L'INSTANT

Choice among the à la carte menu

<b>Starter – Main course or Main course – Dessert</b>	<b>45€</b>
<b>Starter – Main course – Dessert</b>	<b>60€</b>
<b>Starter – Main course – Cheese – Dessert</b>	<b>70€</b>

## STARTERS

<b>Gravelax of BØMLO Salmon</b> Lemon jelly & beetroot pulp <small>Allergens : Fish</small>	<b>18€</b>
<b>Pressée of duck Foie Gras</b> Pralines brioche, hay steamed Celery, fig leaf vinaigrette <small>Allergens : Celery, Gluten</small>	<b>19€</b>
<b>Royale of Langoustine</b> Ginger & black garlic flavored <small>Allergens : Shellfish, Fish, Celery, Gluten, Eggs , Lactoses</small>	<b>21€</b>
<b>French Traditional Pike Quenelle</b> Cognac flambéed Crayfish bisque <small>Allergens : Celery, Shellfish, Fish</small>	<b>19€</b>



## FISHES

### Fish of the day from our coasts

Allergens : Gluten, Fish, Lactose

34€

### French Traditional Pike Quenelle

Cognac flambéed Crayfish bisque, pilaf Rice

Allergens : Celery, Shellfish, Fish

34€

## MEATS

### Rosemary pan-fried beef fillet

Potato Mille-feuille with porcini mushroom, Lamelloise sauce

Allergens : Lactose, Celery, Gluten

Meat origins : French

36€

### Roasted duck breast from « Chez Morille » with juniper berries

Pieces of candied quince

Allergens : Lactose

Meat origins : French

34€



## DESSERTS

Selection of fine cheeses,

Allergens : Lactose, Eggs, Gluten

14€

Creamy chocolate, vaporous cognac cocoa, buckwheat ice cream,

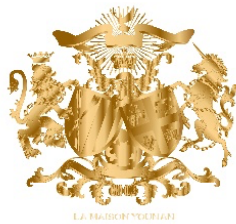
Allergens : Gluten, Eggs Lactose, Nuts

16€

Green apple variation, apple sorbet and Shiso,

Allergens : Eggs, Lactose

16€



## CHILD MENU

Child under 12

Main Course – Dessert – Soft Drink

Choice of a main dish among the à la carte menu,

Adjusted portion for a child under 12 years old

20€