



MENU DE L'INSTANT

Choice among the à la carte menu

Starter – Main course or Main course – Dessert	45€
Starter – Main course – Dessert	60€
Starter – Main course – Cheese – Dessert	70€

STARTERS

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

Net prices, service included, excluding drinks.
We provide free drinking water for our customers.
Do not hesitate to inform us of your food allergies.



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€