



# LA CARTE



## STARTERS

- Bourguignon-style beef kefta with red onion confit and spinach coulis* 14€
- Hareng from A to Z, celery, seaweed and radish capers* 14€
- Chickpea mousse with preserved chilli and pepper, garlic crouton and leek oil* 12€



## MAIN COURSES

- Boulonnais scallops, potato roll, seaweed and lovage, lobster scallops, iodized broth* 36€
- Pigeon pie with pork, Jerusalem artichokes, blackberries preserved in vinegar and pigeon juice* 36€
- Roasted turbot, Chinese cabbage roll, pear, fried turbot bard, herbed fish sauce and salicorne swell* 38€
- Chef's suggestion: Prime rib from Les Douces Folies farm, vegetable pie, hollandaise sauce with elderflower vinegar, to share for two* 110€



## CHEESE

- Cheese cart (Fromagerie Caseus)* 14€



## DESSERTS

- Fermented plum, cottage cheese, gin and juniper berry* 14€
- Cheese from Louis de Montcavrel's cows, dulcely chocolate and pecans* 14€
- Montreuillois honey with apple and granola* 14€
- Tangerine variation, pumpkin seeds and farmhouse cream* 14€
- Crêpe Suzette* 14€
- Mulled wine crepe flambéed with marc de Bourgogne* 14€

