

Noble products, gourmet preparations

Starters

Duo of duck liver (foie gras) in brioche and pan-fried from Gers mango chutney and black sesame powder	32.00€
Scallops enhanced by an herbal cracker and seaweed tartare	25.00€
Barely cooked and lightly smoked langoustine emulsion with green anise, cabbage	26.00€
Small potato pie truffle and marrow with a meat sauce	24.00€

Fish

Line sea bass cooked in its natural way iodized foam with mace flower, variation around pumpkin	35.00€
Arctic char in coconut breadcrumbs and lime zest cloud of nori cream, seasonal vegetable mix	32.00€

Meat

French bull fillet cooked Rossini style potato espuma and financial calisson	36.00€
Vosges quail cooked in grape juice reduction of beef, porcini mushrooms and vegetables	32.00€
Low temperature cooked rack of free-range milk-fed veal from the Pyrenees seared in cocoa butter, variation of cabbage	38.00€

All our meats are of European origin

Cheese

Plate of fresh cheeses refined by Maître Tourette **16.00€**

Desserts (15.00€)

Declination of figs

thyme biscuit and white cheese ice cream

Vanilla and salted butter caramel dessert and caramelized pecan nuts

Ivory white chocolate swirl and extra bitter chocolate

banana tartare marinated in coconut syrup, almond ice cream

Grapefruit ice cream and fresh citrus fruit

Menus Gourmands

Compose your own menu according to our dishes à la carte:

3 courses menu **55 €**

A starter, meat or fish, cheese or dessert

4 courses menu **74€**

Starter, fish, meat, dessert

- Supplement for cheese **11 €**

(A cheese plate in a menu account 3 portions)

**Our Team is at your disposal to advise you
Wines in bottles or by the glass in harmony with your meal
Price V.A.T(Service and T.V.A included)**