

Noble products, gourmet preparations

Starters

Pan-fried Duck foie gras,
Roasted vine peach with thyme and reduced juice **32.00€**

Layer of scallops with passion fruit
Mango gel with vegetable colors **25.00€**

Fish

Pollack fish, wakame seaweed
Gardener's vegetables, black Pearl curry foam **34.00€**

Fillet of John Dory, vegetable stock soup with coconut
Spinach with mace, spicy tempura vegetables **35.00€**

Meat

Filet mignon of lamb, herb cracker
Sublime carrot and morels, garlic juice **36.00€**

Angus beef tenderloin just seared
Peas, roasted leek and black sesame condiment in two textures **38.00€**

All our meats are of European origin

Cheese

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

Desserts (15.00€)

Melon: Melon soup, strawberries, ashy goat espuma
Melon caviar and mint jelly, melon sorbet

Raspberry : Soft pistachio cookie
White chocolate tube filled with light foam, fresh raspberries

Vegetable dessert: Tomatoes of all color's confit with thyme
Chantilly mascarpone with pepper and basil sorbet

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)