

Le Jardin des Remparts

Noble products, gourmet preparations

Starters

Black tiger in tempura, chia pudding with wakame seaweed, Emulsion of a crustacean sauce	26.00€
Cylinder of smoked sea bream, miso broth, coconut milk and lime Pineapple in declination	24.00€
Roasted veal sweetbread, crispy Viennese with spices Beetroot condiment	34.00€
Pan-seared duck foie gras, pears, honey and cinnamon	28.00€

Fish

Wild sea bass steak in a crispy quinoa and hazelnut crust, Masala emulsion, raw and cooked vegetable maki	32.00€
Fillet of wild red mullet cooked on the skin, eggplant caviar, Roasted leeks and black sesame crumble, shellfish cream	28.00€

Meat

Lamb rump steak flavored with tonka bean, steamed potatoes, Beet pulp cooked English style, candied shallot	32.00€
Beef entrecote, charlotte gratin, mushroom fricassee, reduced juice	31.00€

All our meats are from U.E.

Cheese

Plate of fresh cheese matured (5 portions) 16.00€
(A plate of cheese in a menu counts 3 portions)

Dessert (15.00€)

Le Citron: revisited tartlet, lime foam

The cigar: creamy Baileys, salted butter caramel, chocolate mousse

French toast with pears: mini pears, pepper custard, pear sorbet

Mille-feuille with chocolate and caramelized nuts

Our team is at your disposal to advise you
Bottled or glass wines in harmony with your meal
T.T.C price (Service and T.V.A included)

Menus Herrmann 58.00€

Amuse-bouche

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Cylinder of smoked sea bream, miso broth, coconut milk and lime

Pineapple in declination

Or

Homemade duck liver (foie gras), variation around the kiwi

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Fillet of wild red mullet cooked on the skin, eggplant caviar,

Roasted leeks and black sesame crumble, shellfish cream

Or

Beef entrecote, charlotte gratin, mushroom fricassee, reduced juice

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Le Citron: revisited tartlet, lime foam

Or

Mille-feuille with chocolate and caramelized nuts

Or

Cheese plate

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Mignardises

Supplement for cheese

11 €

(A cheese plate in a menu account 3 portions)

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T.T.C price (Service and T.V.A included)

Menus Louise 76.00€

Amuse-Bouche

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Black tiger in tempura, chia pudding with wakame seaweed,

Emulsion of a crustacean sauce

Or

Pan-seared duck foie gras, pears, honey and cinnamon

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Wild sea bass steak in a crispy quinoa and hazelnut crust,

Masala emulsion, raw and cooked vegetable maki

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Lamb rump steak flavored with Tonka bean, steamed potatoes,

Beet pulp cooked English style, candied shallot

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The cigar: creamy Baileys, salted butter caramel, chocolate mousse

Or

French toast with pears: mini pears, pepper custard, pear sorbet

Or

Cheese plate

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Mignardises

Supplement for cheese

11 €

(A cheese plate in a menu account 3 portions)

Our team is at your disposal to advise you  
Bottled or glass wines in harmony with your meal  
T.T.C price (Service and T.V.A included)