

The menus

EPHEMERAL MENU

59€

Amuse-Bouche

Chawanmushi herbaceous shells

Cockles and clams, barbecue razor clams, smoked broccoli, oxalis leaf

Monkfish

Nori, carrots, Romanesco cabbage, salicorne pesto, ginger sauce with coconut milk beaded with straw oil

Apricot pie

Mountain savory ganache, apricots poached with spices, almond shortbread, gel and apricot sorbet

Mignardises

Matching « Food & wine », Selection of 3 glasses of wine (8cl)

25€

TASTING MENUS

Served for the whole table

Amuse-Bouche

Chef's inspirations in 4 courses 89€

Chef's inspirations in 6 courses 109€

Mignardises

Matching « Food & wine », Selection of 4 glasses of wine (8cl)

35 €

Matching « Food & wine », Selection of 6 glasses of wine (8cl)

55 €



A la carte

STARTERS

Chawanmushi herbaceous shells

Cockles and clams, barbecue razor clams, smoked broccoli, oxalis leaf 22 €

Farm poultry

In two ways, spice-crust fillet, glazed white pudding thigh, salt of roasted chicken, sweet potato, puffed potatoes 24 €

Gambas

In sphere, insert apple and celery-branch, herb coat, aspic floral, emulsion prawns with red curry 26 €

Langoustine in three ways

Dashi poached tails, carpaccio and crispy claw lollipop, charred leek, smoked kiwi and dashi broth 29 €

Blue Lobster

Beet and raspberry compote, raw mint cream, tong tartlet, raspberry vinegar bisque 39 €

MAIN COURSES

Monkfish

Nori, carrots, romanesco cabbage, salicorne pesto, ginger sauce with coconut milk beaded with straw oil 26 €

Herb gnocchi

Seasonal vegetables, spicy fresh cheese, herb oil 25 €

Pig in four ways

Filet mignon, roast breast, pork trotter croquette, cannelloni cheek, celery purée, reduced jus 34 €

Stuffed quail

Fresh peas, pea purée, candied lemon paste 38 €

Bearded fish

Shellfish, langoustine, saffron potatoes, rouille sauce 36 €

CHEESES

Platter

Matured cheeses from Maître Bordier 18 €

DESSERTS

Apricot pie

Mountain savory ganache, apricots poached with spices, almond shortbread, gel and apricot sorbet 16 €

Citrus fruit soufflé

Orange cream, pomelo and dill gel and veil, crumble and mandarin sorbet 18 €

The exotic case

Diced mango with Java pepper, banana mousse, avocado cream and ice cream, almond cookie, passion fruit jelly 18 €

The So Choc

Dark chocolate mousse, mint flowing heart, mint ice cream, chocolate shortbread and mint ice cream 18 €

The Apple

Vanilla mascarpone mousse, granny smith chutney, buckwheat crumble, apple sorbet 18 €

