



*Our selection to pleasantly start your meal...*

Cocktail of the Day	17 €
Coupe de Champagne Brut Louis Roederer	16 €
Coupe de Champagne Deutz Rosé	18 €
Moscato d'Asti DOCG - D. Lumine	10 €
Gewurztraminer « Vendanges Tardives » - Famille Hugel	15 €
Pouilly-Fumé « Blanc Fumé » – Domaine Pascal Jolivet	14 €

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## **GOURMET MENU**

Make your own according to your wish  
With A la carte dishes

Starter – Main – Dessert: 77 €

Starter – Main – Cheese – Dessert: 89 €

Starter – Fish – Meat – Dessert: 99 €

*After 11 pm, we kindly invite you to join the Bar*

## STARTERS

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Organic Perfect Egg, Lobster & Squash, Brown Butter Foam, Chestnut & Miso	33 €
Organic Snails & Pumpkin Tartlet, Juice with Bacon & Mushroom	31 €
Homemade Pâté en Croûte with Veal, Pork, Duck & Black Trumpet Mushrooms, Squash Condiment	26 €
Homemade Duck Foie Gras Terrine stuffed with Smoked Duck Breast, Butternut Squash Jelly, Sweat Onions Comfit, Crumble with Spices	31 €

## MAIN DISHES

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Grilled John Dory Fillet, Jerusalem Artichoke, Crispy Lentils & Buckwheat, Bacon Foam	41 €
Lobster Blanquette with Savagnin Wine, Parsnip, Butternut Squash & Autumn Vegetables <b>(+7 € on the Menu)</b>	45 €
Crispy Sweetbread Sticks with Bacon, Bechamel & Morels, Truffled Juice, Cep Mushrooms & Potato Risotto <b>(+7 € on the Menu)</b>	45 €
Beef Tenderloin, Grilled Leeks & Cardoon Gratin with Marrow	40 €
Pigeon on the Bone, Stuffed Figs, Red Cabbage, Apple & Vinegar	39 €
Autumn Vegetables Ragout, Spelt Risotto, Mushroom Foam	30 €
Homemade Vegan Steak, Seasonal Vegetables, Tomato & Carrot Sauce	29 €

## DESSERTS

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*To order at the beginning of the meal*

Local Farmers Cheese Selection	16 €
Plums Poached in Pineapple Juice, Rhum & Vanilla Shortbread, Custard Foam	16 €
Blackberries & Blueberries, Petit Suisse Mousse, Almond Biscuit	16 €
Chocolate & Chestnut Layers, Bourbon & Chocolate Ice Cream	16 €
Honey Roasted Figs, Elder Flower Cream & Roasted Hazelnuts	16 €