

OUR SELECTION TO PLEASANTLY START YOUR MEAL...

Cocktail of the Day	17 €
Lola Mocktail (Non-alcoholic Gin, Lime, Basile, Perrier)	12 €

Glass of Champagne

Champagne Classic Deutz Brut	17 €
Blanc de Blanc Grand Cru « La Grande Colette » - Benoit Cocteaux	23 €
Veuve-Clicquot Rosé	19 €

Glass of Wine

Moscato d'Asti DOCG - D. Lumine	10 €
Gewurztraminer « Vendanges Tardives » - Domaine Willm	15 €
Pouilly-Fumé « Blanc Fumé » – Domaine Pascal Jolivet	14 €

GOURMET MENU

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

Starter – Main – Dessert: 77 €

Starter – Main – Cheese – Dessert: 91 €

Starter – Fish – Meat – Dessert: 100 €

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

STARTERS

Leek in a Nori Leaf, Gribiche Sauce, Organic Egg Yolk & Wholegrain Mustard	25 €
Local Trout Gravlax, Cereals & Mushrooms, Artichoke & Tomato Dressing	29 €
Langoustine & Beetroot Carpaccio, French Caviar & Hazelnuts	35 €
Homemade Duck Foie Gras, Elderflower, Onion & Apple	31 €

MAIN DISHES

Back of Turbot with Black Sesame Crust, Cauliflower, Spelt Risotto & Creamy White Wine Sauce	41 €
Lobster & Sole Ballotine, Bisque with Miso, Chinese Cabbage, Carrot, Blown Lentils (+10 € sur le menu)	47 €
Local Poultry Duo, Girolle Mushrooms, Yellow Wine, Local Farmer Organic Vegetables	39 €
Beef Tenderloin, Spinach & Potato, Caviar, Red Wine Sauce	40 €
Braised Cabbage Stuffed with Mushrooms & Vegetables, Beluga Lentils, Vegetal Broth	30 €
Spelt Risotto, Local Organic Vegetables, Herbal Juice	29 €

DESSERTS

To order at the beginning of the meal

Local Farmers Cheese Selection	16 €
Spring Strawberries, Poached Rhubarb & Pistachio	16 €
Cherries, Speculoos & Creamy Coconut	16 €
Iced Vanilla Parfait, Gianduja Chocolate Ganache, Crispy Almond & Pine Nuts Praline	16 €
Apricot, Jasmin Tea Foam, Honey Ice Cream with Dried Fruits & Nuts	16 €