



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

Organic Perfect Egg, Beluga Lentils, Watercress Coulis, Parmesan Cheese Crisp	31 €
Roasted Langoustine, Onion Squash Velouté, Chestnut Crumble & Cream with Hazelnut Oil	32 €
Organic Snails Cromesquis, Mushrooms, Cep Mushroom Cream, Beurre Noisette Foam	30 €
Homemade Duck Foie Gras Terrine with Truffle & Artichoke, Cream of Sweet Onion & Black Garlic	31 €

MAIN DISHES

Grilled Line-Caught Gilthead Bream, Lobster & Corals Carpaccio, Fishbone Stew Sauce & Butternut Squash	43 €
Line – Caught Monkfish with a Langoustine Broth Blanquette-Style, Coco de Paimpol Beans with Smoked Streaky Bacon, Vegetables	41 €
Roasted Pigeon & Confit Leg, Mirabelle Plum Sauce & Chervil Root	39 €
Larded Beef Tenderloin, Roasted & Caramelized Fig, Onion Squash Gnocchi, Black Grape Jus	40 €
Braised Cabbage & Vegetable Stuffing, Mushroom & Chestnut Broth	30 €
Spelt Risotto with Squash, Sunchoke and Parsnip, Ricotta di Bufala Cream, Chestnut Crumble	29 €

DESSERTS

To order at the beginning of the meal

Local Farmers Cheese Selection	16 €
Yellow Plum Poached with Passion Fruit, Almond Shortbread, Thyme & Lemon Foam, Verbena from the Garden	16 €
Spicy Pear Fine Slices, Gingerbread Crisp & Biscuit, Mascarpone Cream & Mulled Wine Granita	16 €
Wild Blueberries, Local Yogurt Mousse, Savoy Biscuit & Juniper Ice Cream	16 €
Chocolate & Chestnut, Crispy Crêpe Dentelle, Chestnut & Bourbon Ice Cream	16 €