COLD STARTERS

Duck Foie Gras Terrine - Quince and blackcurrant chutney, walnut bread		24 €
Black Tiger Prawn Tartare - Avocado cream, finger lime pearls, beetroot and lychee vinaigrette		26 €
Organic Egg - Finely shredded leeks, green shiso and smoky black garlic mayonnaise		17 €
Duck & Pork Pâté en Croûte - Duck and Perche pork pâté in pastry, with pistachios		19 €
Scottish Smoked Salmon - Little gem lettuce, Granny Smith apple, dill cream and trout roe		25 €
Bellota Ibérico Ham, Aged 36 Months – Thinly sliced, with rocket and extra virgin olive oil		27 €
House-aged Charcuterie Board - ***Small or large plate***	14 €	25 €

HOT STARTERS

Roscoff Onion Soup - Comté cheese gratin and crisp toast fingers		13 €
Roasted Burrata - Black truffle, smoked scamorza cheese and sautéed wild mushrooms		26 €
Pan-seared Duck Foie Gras - Jerusalem artichoke and swede with dukkah spices, Noilly Prat reduction		28 €
Brittany Langoustine Ravioli - Shellfish foams - ***2 or 3 pieces***	27 €	39 €
Burgundy Snails - Parsley butter and pink garlic - ***By 6 or 12***	18 €	30 €

MEAT

Hand-cut Charolais Beef Tartare - Condiments, pickles, homemade shoestring fries and little gem lettuce	28 €
Slow-cooked Chicken with Morels - Parmesan rigatoni, watercress shoots and a creamy jus	33 €
Veal Shoulder, Slow-cooked for 10 Hours - Sardinian fregola pasta with butternut squash and chanterelle jus	39 €
Beef Fillet (200 g)- Herbed baby potatoes, slow-cooked shallots and Cognac sauce with a five-pepper blend	48 €

TO SHARE (for 2-3 guests)

Roast Rack of Occitanie Lamb (9 ribs) - Buttery mashed potatoes and a rich thyme jus	133 €
Black Angus Bone-in Rib Steak (1.2 kg) - Sautéed Ratte potatoes, baby leaves and a creamy Timut pepper sauce	135 €

FISH

Subject to market availability

Salmon Fillet - Cauliflower risotto, roasted broccolini and makrut lime foam	31 €
Cod Loin - Green beans, mangetout, charred pak choi and fresh herb vinaigrette	35 €
Seared Scallops - Ratte potato purée, crisp dandelion leaves and shaved black truffle	38 €
Whole Sole (500 g) ***Meunière or grilled*** - With sautéed green vegetables and brown butter	62 €

SALAD

Roasted Squash & Goat's Cheese Salad - Lamb's lettuce, frisée, Crottin de Chavignol goat's cheese, brioche croutons, toasted hazelnuts and pickled pear, with acacia honey and mustard dressing	28 €

LUNCH MENU

Dish of the Day	26 €
Business Lunch : Amuse-bouche, dish of the day, and a glass of wine (150 ml) or mineral water	29 €

CHEESE

Cheese Selection - Farmhouse Saint-Nectaire, flower-coated Tomme, 18-month-aged Comté and fresh goat's	13 €

DESSERTS

Sicilian Lemon & Limoncello - Sicilian lemon ice cream with a splash of limoncello	11 €
Café gourmand - Coffee, three mini desserts and praline cake	12 €
Madagascar Vanilla Crème Brûlée - With a crisp caramelised sugar topping	12 €
Brioche French Toast - Poached pears, caramelised pecans and salted caramel ice cream	17 €
Valrhona Caribbean Chocolate Fondant - Warm chocolate cake with a molten centre and vanilla ice cream	15 €
Berthillon Ice Creams & Sorbets - 2 or 3 scoops	13 € 16 €

Net price including VAT - Service included

Chef de cuisine : S. BOUHALASSA

Lunch : 11h45 - 14h45 — *The daily special & business formulas are served only at lunchtime* — *Dinner : 18h45 - 22h30*