

The menu

TO GET STARTED...

- Cream of parsnip soup, soft-boiled egg, country bacon and pickled onions 13 €
- Half-cooked foie gras with vanilla and toasted brioche 17 €
- Snacked mackerel fillets, beetroot and redcurrant texture 14 €
- Ballotine of pigeon, spiced pear condiment 16 €

VEGETARIAN SIDE



- Celery ravioli with undergrowth emulsion and hazelnuts 19 €
- Tagliatelle with parmesan and truffle 19 €

SEA SIDE

- Fillet of Mediterranean sea bass, broccoli pulp and potatoes with fleur de sel 28 €
- Fillet of turbot, caviar beurre blanc, coloured carrots flavoured with citrus fruit 26 €
- Roasted scallops, bean hummus and pad thai with bean sprouts, peanuts and coriander..... 28 €

EART SIDE

- Lamb two ways, snacked chops and shoulder confit with dried apricots and Muscat de Mireval, pan-fried sweet potatoes and preserved lemon..... 26 €
- Farmhouse veal chop smoked with vine shoots, corn and Espelette pepper emulsion, fried polenta and red cabbage confit 28 €

OUR CHEESE SELECTION

- Brillat-Savarin to the beggars 9 €

OUR DESSERTS

- Eden nougat and pine nuts 9 €
- Orange salad with sweet spices 9 €
- Profiterole with chocolate sauce 9 €
- Chocolate fondant heart with salted butter caramel..... 9 €



Homemade

Our dishes may contain allergenic products. If in doubt, please contact our Maître d'Hôtel.