

STARTER

COOKED BEETROOT SALAD EN PAPILOTE, HOMEMADE RICOTTA
AND DRIED FRUITS VINAIGRETTE

15€

MILANESE RISOTTO

18€

OCTOPUS TENTACLE WITH TOMATO, ESPUMA OF SMOKED POTATO

22€

MARINATED AND ROASTED SCALLOPS, CAULIFLOWER MOUSSELINE, FOAM OF SHELL BROTH

24€

FROM THE SEA

SEA BREAM FILLET COOKED UNILATERALLY, LEEKS CONFIT,
FISH STOCK AND WAKAME ALGA

24€

ROASTED HAKE, CRUNCHY POTATO AND SAUCE "CHIMICHURRI"

26€

FROM THE EARTH

SLOW COOKED RUMP OF VEAL, SEASONAL RATATOUILLE, BEEF JUS

28€

LACQUERED FILET OF DUCKLING, CARROTS WITH PARSLEY
AND SWEET ONIONS FROM CEVENNES

30€

DESSERTS

BRETON SHORTBREAD, MANDARIN WITH CARAMEL, VANILLA ICE-CREAM

12€

CHOCOLATE ROCHER, LIGHT PEAR BAVARIAN CREAM, POACHED CUBED PEAR,
MOLTEN HEART CHOCOLATE

12€

HOT TART WITH RED FRUITS AND LIME, YOGURT ICE-CREAM

12€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE

PRAWN RAVIOLI, CRUSTACEAN FOAM



12 HOURS CONFIT OF SHOULDER OF LAMB, LEMON CONFIT AND TAGGIASCHE OLIVES



DESSERT OF YOUR CHOICE

45€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAITRE D'HOTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME
MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED