



## COLD STARTERS

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| <b>Charcuterie Platter - Small or large</b>   | 14 € | 25 € |
| <b>Organic Deviled Egg</b> - Burnt leeks, watercress, old-fashioned mustard vinaigrette             |      | 17 € |
| <b>Pâté en croûte</b> - With pistachios and Perche pork, mesclun salad with sherry vinaigrette      |      | 19 € |
| <b>Duck foie gras terrine</b> - Semi-cooked, quince and chestnut chutney with figs, walnut bread    |      | 24 € |
| <b>Black Tiger Prawn Tartare</b> - Coriander avocado cream, pomelo, mango vinaigrette               |      | 26 € |
| <b>Smoked Salmon from Scotland</b> - Little gem lettuce, Granny Smith apples, dill cream, trout roe |      | 24 € |
| <b>Pata Negra</b> - 36-month aged, thinly sliced, arugula, extra virgin olive oil                   |      | 27 € |

## HOT STARTERS

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| <b>Velouté of Wild Mushrooms</b> - With toasted brioche croutons                             |      | 14 € |
| <b>Brittany langoustine ravioli</b> - Shellfish foam - <b>2 or 3 pieces</b>                  | 27 € | 39 € |
| <b>Mozzarella Roasted with Black Truffle</b> - Smoked scamorza gratin, crisp bread tuile     |      | 27 € |
| <b>Pan-Seared Duck Foie Gras</b> - Salsify with Agen prunes, cassis juice                    |      | 28 € |
| <b>Escargots from Burgundy</b> - With pink garlic and parsley butter - <b>6 or 12 pieces</b> | 16 € | 28 € |

## MEATS

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| <b>Beef Tartare</b> - Pickled condiments, homemade French fries, mesclun salad   |  | 28 €  |
| <b>Golden Farm Chicken</b> - Stuffed, with morel rigatoni, young chard shoots with Comté, creamy juice                               |  | 33 €  |
| <b>Roasted rack of Lamb</b> - Saint-Nectaire dauphinois gratin, black garlic sauce   |  | 41 €  |
| <b>Beef tenderloin, 200 g</b> - Herbed baby potatoes, caramelized shallots, five-pepper cognac sauce                                 |  | 48 €  |
| <b>Rib of beef, 1.2 kg</b> - Black Angus, Ratte potatoes sautéed with tarragon, young shoots, Timut pepper jus - <i>for 2 people</i> |  | 133 € |

## FISHES

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| <b>Roasted Salmon Fillet</b> - Butternut variations with broccolini, hazelnuts, finger lime cream |  | 31 € |
| <b>Cod Loin</b> - Steamed cauliflower, coriander, spinach, coconut satay emulsion                 |  | 35 € |
| <b>Seared Scallops</b> - Truffled Ratte mousseline, waffle potatoes, Périgord-style jus           |  | 41 € |
| <b>Whole sole, 500 g (Meunière or grilled)</b> - Sautéed green vegetables, brown butter           |  | 62 € |

## SALAD

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| <b>“Salade Folle”</b> - Green beans, lamb’s lettuce, goat cheese, smoked beetroot, Golden apples with raisins |  | 26 € |
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## SET MENUS

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| <b>Dish of the day</b>   |  | 26 € |
| <b>“Business” lunch set</b> : Amuse-bouche + dish of the day + 1 glass of wine (15 cl) or half bottle of |  | 29 € |

## CHEESES

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| <b>Saint-Nectaire fermier, flower Tomme, 18-month aged Comté, goat cheese</b> |  | 13 € |
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## DESSERTS

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| <b>Gourmet coffee</b> - 3 miniature desserts, praline cake                                     |      | 12 € |
| <b>Intense lemon</b> - Sicilian lemon ice cream, Limoncello                                    |      | 11 € |
| <b>Crème brûlée</b> - Madagascar vanilla bean, caramelized brown sugar crust                   |      | 12 € |
| <b>Mango Freshness</b> - Passion fruit, Lippia blanc-manger, honey angel hair                  |      | 16 € |
| <b>Valrhona Caribbean Chocolate</b> - Molten fondant cake, hand-churned vanilla ice cream      |      | 15 € |
| <b>Brioche French Toast</b> - Caramelized pears, pecan pieces, salted butter caramel ice cream |      | 15 € |
| <b>Sorbets and ice creams “Berthillon”</b> - 2 or 3 scoops                                     | 13 € | 16 € |