



COLD STARTERS

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

HOT STARTERS

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

MEATS

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

FISHES

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

SALAD

“Salade Folle” - Green beans, lamb's lettuce, goat cheese, smoked beetroot, Golden apples with raisins	26 €	
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SET MENUS

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

CHÉESES

Saint-Nectaire fermier, flower Tomme, 18-month aged Comté, goat cheese	13 €	
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DESSERTS

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