

The Starter

*Pumpkin soup, with chestnuts and bacon,
fresh spicy cream and cereal bread tiles* 17€

*In hot and cold: Salmon « Label Rouge » marinated
in gray salt of Guérande and citrus fruits then snacked,
two varieties of beetroot, yellow and violet and his tile in
cuttlefish ink* 18€

*Terrine of duck stew, garnish like "a pot au feu" the
stewed leek, celery in muslin with Sichuan pepper,
vinaigrette with duck juice and bacon Collonata, crisp
raviole* 18€

*The Duck Foie Gras half-cooked with Pepper Timut
of the Domaine de Limagne, orange in two textures: in
sanguine jelly then marmalade, all served with its
toasted country bread* 23€

*Sichuan Pepper comes from China, on the palate, its taste is first fresh, then
slightly peppered and finally lemon ... It is recognized as anesthetic virtues ...*

*Pepper Timut mainly grows in the high plateau of Nepal. It develops aromas
of pink grapefruit and citrus fruits.*

Prices includes VAT, service charge

Fishes

*The pollack roasted in olive oil, mussels and potatoes
lightly saffron, all in its juice of bouillabaisse* 21€

*Scallops simply snacked with Mediterranean herbs
butter* 24€

*Unilateral Roasted seaboss' aiguillette with Creamy
Sauce Noilly Prat with Citrus* 29€

Prices includes VAT, service charge

Meats

The famous Filet of Can Dombes cooked low temperature in its juice and its honey sauce and subtle acidulated apple

21€

Pluma de Porc Iberian Bellota just grilled, served dew, sweet sour sauce with saté

25€

Apple of Calf's Ris in crust of chorizo and lemon, roasted in butter a "piperade" sauce and full-bodied juice

30€

Châteaubriant of French beef served bleeding, crispy foie gras, red wine sauce spicy with Sichuan pepper

36€

Desserts

The pear in velvet then in chutney, broken speculoos, ice stracciatella and its whipped creamy chocolate hazelnut 10€

The orange in 2 textures in blood marmalade then in diplomat, crunchy biscuit and its frozen yoghurt 12€

Apple Fatin served warm, ice caramel salted butter, light foam vanilla and Struzel crunchy 12€

Chocolate cake "Extra Bitter from Maison Valrhona", Heart flowing Dulcey and his emulsion cappuccino accompanied by his hazelnut ice (10 minutes cooking) 12€

The ivory sphere: dazzling opening while fresh, combining lemon and basil 12€

Tray of refined dry cheeses 12€

All our desserts are made with chocolate from Maison Valrhona

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