

The Starter

Salmon Label Rouge marinated then snacked, crushed with potimarron with lime, crumble peanut and its crunchy salad with citrus scents 19€

Tandoori eggplant caviar, goat mousse and duck breast marinated then snacked, served rare, Crunchy bread 19€

The half-cooked foie gras of Limagne's estate with Timut pepper, the cherry in two jelly textures, then in chutney served with its country bread toast 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

*Cod turkey, linguine with cuttlefish ink,
crayfish tail and lobster sauce* 24€

Meats

*Quasi veal roasted with olive oil, Anna potatoes
and sauteed beets in parsley, sichuan sauce* 24€

*Châteaubriant of French beef served bleeding, crispy foie
gras, red wine sauce spicy with Sichuan pepper* 36€

Desserts

Sweet pears, creamy speculoos and its crunchy hazelnut 12€

*Tartelette cocoa, around the mango
and the milky jivara* 12€

Ripened cheeses plate 10€

All our desserts are made with chocolate from Maison Valrhona

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