

Menu détente 36€

(starter, main course and dessert)

Lunch business menu 29€

(starter + main course or main course + dessert)

*Caviar of tandoori aubergine, goat's mousse and duck breast
marinated then snacked, served rosé, Crunchy bread*

or

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

or

*The half-cooked foie gras of Limagne's estate with Timut pepper, the
cherry in two textures in jelly, then in chutney
served with its country bread toast (extra 3€)*

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

or

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

or

*Châteaubriant of French beef served bleeding, crispy foie gras, red
wine sauce spicy with Sichuan pepper (extra 9€)*

Sweet pears, creamy speculoos and its crunchy hazelnut

or

Fartelette cocoa, around the mango and the milky jivara

or

Ripened cheeses plate

or

Cottage Cheese white with red fruit coulis

Prices includes VAT, service charge

Menu Authenticité 45€ (without extra)

Appetizer

Starter

Meat or Fish

Ripened cheeses plate or cottage cheese

Dessert *

Menu Emotion 65€

Appetizer

Starter

Fish

Meat

Ripened cheeses plate or cottage cheese

Dessert *

* (For your comfort, the Chef recommends to order your dessert at the beginning)

Origin of our products

- ❖ Duck : Auvergne, France (Domaine de Limagne)
- ❖ Châteaubriand of Beef : France
- ❖ Salmon (Label Rouge) : Ecosse
- ❖ Spices : Bahadourian
- ❖ Chocolate : Maison Valrhona
- ❖ Meat : Maison Beauwalle
- ❖ Bread : Boulangerie Costantino (Taluyers)
- ❖ Fruits and vegetables : Cledor Primeur
- ❖ Cheeses : Histoires de Fromages (Mornant)

