

LA CARTE

2 COURSES 30 €

From Wednesday to Friday lunch only, not available on Public Holidays

Entrée | Fish or Meat

Or

Fish or Meat | Dessert

(10€ extra charge to add a cheese option)

4 COURSES 50 €

Entrée | Fish or Meat | Cheese | Dessert

3 COURSES 40 €

Entrée | Fish or Meat | Dessert

(10€ extra charge to add a cheese option)

6 TEMPS 70 €

Entrée | Fish | Refreshing Interlude

Meat | Cheese | Dessert

Available only for the entire table

FOR THE YOUNG ONES 3 COURSES (UNDER 12 YEARS OLD)

19,00 €

Entrée | Fish or Meat | Dessert

Served in an appropriately sized portion

Sample Menu - For Reference Only - Menu items are subject to change.
Please contact the restaurant for the latest offerings.

THE STARTER

Green and white asparagus, wild garlic, toasted walnuts,

Barigoule asparagus sorbet and ewe's milk yogurt

THE MAIN COURSES

Free-range chicken fillet, glazed baby carrots, and corn blini

Rich red wine jus and Oqo 73% chocolate

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Lightly cooked Arctic char, broad beans, charred leeks,

Toasted buckwheat and emulsified fish bone jus with lemon leaves

THE CHEESES

Selection of aged local cheeses & walnut condiments

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Saint-Félicien cheese with NX vinegar, puffed buckwheat, and arugula pesto

THE DESSERT

Strawberry gazpacho, madeleine biscuit, olive oil, Timut berries

Strawberry and rose geranium sorbet

*Service in euro and is included
Diateries list could be requiered*