

LUNCH MENUS

Appetizers

✂ ✂ ✂

Soft boiled egg with truffle oil, Breadcrumbs with Squid ink, parsnip foam with roasted hazelnuts and celery slowly cooked

OR

Duck liver foie gras, fig jelly, green salad, mango coulis, fresh figs

✂ ✂ ✂

Back of Scottish salmon cooked with brown butter, mushroom duxelle, Crumble viennoise with Parmesan cheese & parsley, creamy spinach with shellfish juice, potatoes & shells, lemon zest

OR

Veal slowly cooked, kale and girolle mushrooms, glazed carrots with cumin, celery root, chanterelles, veal gravy with sage

✂ ✂ ✂

Declination around chocolate, toasted cereals and Nyangbo ice cream

OR

Pears and chestnuts, meringue shell and Bourbon vanilla whipped cream yuzu sorbet

Starter & Main course Or Main course & Dessert

45€

Delicacies and appetizers

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Veal slowly cooked, kale and girolle mushrooms, glazed carrots with cumin, celery root, chanterelles, veal gravy with sage

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Creamy emulsion of St Marcellin cheese from la Mère Richard, truffle oil, Morels powder and mouillettes

✂ ✂ ✂

Pre-dessert

✂ ✂ ✂

Declination around chocolate, toasted cereals and Nyangbo ice cream

OR

Pears and chestnuts, meringue shell and Bourbon vanilla whipped cream yuzu sorbet

✂ ✂ ✂

Trilogy of delicacies

95€

All our prices are expressed in euros, taxes and services included.

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MENU DU SOIR

Quelques gourmandises et amuse-bouche

❖ ❖ ❖

Œuf de poule croustillant à l'huile de truffe, espuma de panais à la noisette torréfiée et céleri confit

OU

Foie gras de canard, fine gelée de figue, mâche, mangue, figues fraîches et fruits secs

❖ ❖ ❖

Dos de saumon d'Écosse confit au beurre noisette, duxelle de champignons, viennoise persillée, crémeux d'épinards au jus de coquillage, pommes de terre, savonnette aux coques et au citron jaune

OU

Gourmandise de veau, choux frisés et cèpes, sifflet de carottes glacées, finger de carottes au cumin et céleri rave, girolles clous, jus de veau à la sauge

❖ ❖ ❖

St Marcellin de la mère Richard en émulsion crémeuse, huile de truffe, poudre de morilles et mouillettes

❖ ❖ ❖

Petite pause gourmande avant le dessert

❖ ❖ ❖

Déclinaison autour du chocolat, céréales toastées et glace Nyangbo

OU

Poires et marrons, coque de meringue et chantilly à la vanille Bourbon et son sorbet conférence au yuzu

❖ ❖ ❖

Trio de mignardises

95€

Tous nos tarifs sont exprimés en euros, taxes et services compris.

EVENING MENU

Delicacies and appetizers

❖ ❖ ❖

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