

**Lunch Menu**

Amuse bouche

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Lobster Tortelloni, squid carpaccio,  
Verveine consommé

or

Artichoke from Brittany,  
Foie Gras Marinated with a caramel of Sauternes,  
Roasted langoustine and baby peas cream

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Pan-fried John Dory,  
Green asparagus cooked in foie gras butter,  
Basil vinaigrette

or

Roasted duck, honey from the potage du Roi,  
Smoked green cabbage, braised Swiss chard,  
Cooking jus

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Cheese cake with fresh strawberry glazed  
Sabayon flavoured of Kirsch

or

Strawberry glazed with green apple  
marshmallow and strawberry tart

or

Selection of cheeses from the trolley

€75 TTC

