

Menu

Formules

<i>Starter + Main + Dessert</i>	44€
<i>Starter + Main or Main + Dessert</i>	38€



Starters 18€

Cocktail of tourteau crab and avocado, red pepper puree (2€ supplement)

Salmon confit with olive oil, lime marmalade

Pumpkin risotto with Parmesan cheese, roast pancetta (3€ supplement)

Veloute of roasted sweede with wild honey and artichoke 13€*

Pressed foie gras and ham with mango tomato chutney (2€ supplement)

Burrata and culatello salad, Greek-style artichoke hearts



Mains 27€

Roasted fillet of cod, crushed potatoes, horseradish sauce

Roasted turbot "à l'os", fricassee of mushrooms and vegetables,
parsley and basil pesto (4€ supplement)

Grilled fillet of zander with comté cheese, fennel confit, Parma ham and curry oil

Black Angus steak, ratte potatoes and béarnaise sauce (4€ supplement)

Roasted Duck fillet, legs confit, braised cabbage, green beans 25€*

Roasted rack of lamb and confit neck, mashed potatoes with basil and carrots



Side orders 5€

Mashed potato
Braised seasonal vegetables
Fine green beans
Braised seasonal vegetables



Caviars

« Caviar Oscière Pétrossian 'traditionnellement garni' »
30g - (160€) 140€ *
50g - (250€) 220 € *



Desserts 12€

Fruit flavoured pannacotta
Crunchy chocolate caramel shortbread
Pear rice pudding "façon tatin"
Tangerine tiramisu with Grand Marnier
Light cream in roasted coffee, and soft biscuit in chocolate Manjari 9€*
Selection of cheeses

Brunch at 55 € every Sunday from 12.00 pm to 03.30 pm
* Price after change of TVA to 5.5%