

STARTER, MAIN COURSE AND DESSERT 41

STARTER AND MAIN COURSE or MAIN COURSE AND DESSERT 36

This menu has been created by our Chef Mathieu Scherrer

TO START WITH

Organic fine chopped egg millefeuille
Creamy burrata cheese and beefheart tomatoes
Small Nicoise salad with seared tuna
Fried calamari with tartar sauce
Crab with creamed cauliflower and herring caviar
Lobster Caesar salad (+ 6 €)
Organic salmon in a sesame-seed crust with shiitake mushrooms marinated in soya
Fricassee of Burgundy snails with Boursin cheese
Thai-marinated raw beef with fresh coriander
"House" duck foie gras with toasted brioche

« Ask for extra virgin olive oil from the village of Lucca in Italy and Fattoria Estense balsamic vinegar to accompany your starters »

LAND

Crackling belly of Limousin pork with pan-fried foie gras and green lentils
Roast lamb medallions with pressed sunblush vegetables and basil
Free-range chicken Supreme in coconut milk and lime with sweet potato crisps
Griddled beef fillet with little gem lettuce and baby potatoes
Knife-cut Charolais beef tartare with freshly prepared fries
Fine veal chop with chanterelle mushrooms and mashed potatoes (+ 9 €)

SEA

All our fish are from the wild
Organic* salmon baked in wholegrain mustard with a Ratte du Touquet potato salad
Cod baked in almond oil, with white asparagus tips
Lettuce heart, king crab, prawns, avocado and grapefruit
Grilled swordfish steak with pomegranate sauce vierge
Griddled whole sole with lightly stir-fried kale (+ 12 €)

DESSERTS

Comté cheese matured for 24 months, with baby salad leaves

Cheesecake with a passion fruit centre
Venezuelan rum baba with whipped cream
Bourbon vanilla crème brûlée
Moist Guanaja chocolate cake, with mascarpone cream marbled with caramel
Simple but stunning fresh fruit salad
Vanilla ice cream, red fruits and whipped cream
Matcha green tea tiramisu with fresh raspberries
Macaron with Gariguettes strawberries and fromage frais cream

Coffee with miniature desserts

Ice creams and sorbets by Philippe Faur:
Blackcurrant, raspberry, mango, lemon, Bourbon vanilla, salted caramel

AND DON'T FORGET THE LITTLE ONES! Main course, dessert, and a drink 16