



TO SHARE

CHARCUTERIE

24

Chiffonnade from Culatta di Parma - Slices of Var abomasum - Pickels of chanterelles
Country cereal breads.

STARTERS

THE FOIE GRAS

24

Duo of semi-cooked foie gras and pan-fried foie gras escalope - Candied and roasted quince marmalade - Mendant bread toasts - Young sprouts of Nice mesclun.

THE CRAB

22

Crab meat with horseradish mayonnaise - Wasabi mousse - Mini marinated beets - Red beet puree - Crunchies of Granny Smith apples and Chioggia beets - Coral tuile Zorri Cress shoots.

THE SAINT-JACQUES

23

Roasted scallops with lemon butter - Hazelnut shortbread - Leek fondue - Almond cream - Fried leeks - Young shoots.

All our prices displayed are in euros and include all taxes.

ALL OUR DISHES ARE LIKELY TO CONTAIN:

Cereals containing gluten (e.g. wheat, rye, barley...), shellfish and shellfish products, eggs and egg products, fish and fish products, peanuts and peanut products, soy and soy-based products, milk and soy-based products milk (including lactose), nuts (e.g. almonds, hazelnuts, walnuts, etc.), celery and celery-based products, mustard and mustard-based products, sesame seeds and sesame-based products, sulfur dioxide and sulfates (in a certain amount).



MEAT

THE POULTRY

34

Ballotine of farmhouse yellow poultry stuffed with oyster mushrooms and old Comté - Parsnip variation - Roasted walnut pieces - Button mushroom shavings with hazelnut oil - Full-bodied truffle juice.

THE VEAL

37

Roasted veal filet - Potato strips - Roasted celery root - Portobello confit with balsamic vinegar - Crunchy sage leaves - Sage cream.

THE BUTCHER'S PIECE

39

Roasted piece of meat - Garlic potato press - Glazed mini carrots - Mustard seed pickles - Heart of sucrine - Estate red wine sauce.

FISHING

FISHING OF THE DAY

37

Roasted fish of the day - Butternut squash puree - Pan-fried forgotten vegetables and small spelled - Lemon cream with dill and salmon roe.

SQUID

36

Grilled squid with parsley - Creamy carrot and chives risotto - Parmesan shavings Light lobster bisque.

MONKFISH

38

Bourride-style monkfish medallion - Mini vegetables - New potatoes - Crispy bread chips in olive oil - Garlic emulsion.



THE SHARING

MEAT

Price and weight on slate

Roasted piece of meat depending on availability - Sauce with red wine from the estate.

FISH

Price and weight on slate

Whole roasted fish depending on availability - Lemon/dill cream and salmon roe.

*Our pieces to share come with three toppings:
Pressed potatoes with garlic, pan-fried forgotten vegetables, mesclun
niçois and bread croutons with garlic oil.*

NEXT TO

SIDES

5

Mesclun niçois and bread croutons with garlic oil

Fresh fries

New potatoes

Forgotten vegetables

THE SAUCES

3

Full-bodied truffle juice

Estate red wine sauce

Lemon/dill/salmon roe cream



CHEESE

THE GOAT

15

Variation of fresh goat's cheese marinated with Espelette pepper - truffle oil thyme & rosemary - Slices of bread with walnuts and grapes - Onion confit - Young shoots of Nice mesclun.

THE DESSERTS

CITRUS

14

Breton shortbread with orange zest - Creamy citrus fruits and pepper verbena Kalamansi pearls and gel - Squeezed lemon sorbet.

THE PEAR

14

Tartlet topped with pear compote - Praline-mounted ganache - Cinnamon-poached pear filled with almond and hazelnut praline - Williams pear sorbet.

THE CHESTNUT

14

Millefeuille-style chestnut dacquoise - Duo of ganaches whipped with blackcurrant and chestnut - Blackcurrant gel - Glazed chestnut ice cream.

ICE CREAM

10

Choice of 3 ice creams or sorbets - Vanilla whipped cream on request.



MENU OF THE DAY

DISH OF THE DAY	26
STARTER & MAIN OR MAIN & DESSERT	34
STARETER - MAIN - DESSERT	39

SUGGESTION MENU

STARTER & MAIN	48
MAIN & DESSERT	43
STARTER - MAIN - DESSERT	53