



WHITE ASPARAGUS AND GUANCIALE  
oignons cream, poached quail eggs, parmesan cheese

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THE MEREVILLE'S TROUT  
carrot and lime sauce, millet with wasabi

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THE BRIE DE MEAU MOUSSE  
walnut oil and beet

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CHOCOLATE AND PASSION  
Creamy chocolate and caramelized hazelnut



Balade in 4 services at 70€

Balade in 3 services at 50€

Served only for the lunch week & not special days

The Wine Pairing 50€  
Selection of 4 wine glasses of 8cl



WHITE ASPARAGUS AND GUANCIALE  
oignons cream, poached quail eggs, parmesan cheese

or

ERIC ROY'S VEGETABLES AND THE SCALLOP  
smoked leek, nori leaf

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THE MEREVILLE'S TROUT  
carrot and lime sauce, millet with wasabi

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THE CHICKEN FROM THE FERME DES GALACHES  
spinach, lemon's chickpea ,lemongrass sauce

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THE BRIE DE MEAU MOUSSE  
walnut oil and beet

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THE GARIGUETTE'S STRAWBERRY  
puff cheese cake, strawberry syrup with purple shiso  
and milk ice cream  
or

CHOCOLATE AND PASSION  
Creamy chocolate and caramelized hazelnut

Promenade in 5 services at 90€



The Wine Pairing 60€  
Selection of 5 wine glasses of 8cl

**SCALLOPS CARPACCIO**  
caviar, crab, jerusalem artichoke

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**THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM**  
sweet onions from Cévennes, black lentils from JP Ollin,  
, black truffle melanosporum

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**THE SOLE MEUNIERE**  
celery risotto, mushrooms, caper leaf, brown butter

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**VEAL SWEET-BREAD AND THE BUCKWHEAT**  
spanish, chervil, strong juice buckwheat  
Or

**WAGYU JAPANESE BEEF A4 (supp 25€)**  
carrots, mushrooms, yuzukoshô juice

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**FRANCK FAIVRE Selection of cheeses**

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**BLOWED BULL**  
exotic fruit, rum baba, mascarpone cream, hibiscus emulsion

**Inspiration au voyage in 6 services at 140€**  
served for the whole table  
for the lunch up to 13h00 and for the diner up to 21h00)

The Wine Pairing 70€  
Selection of 6 wine glasses of 8cl

Homemade Products  
Our prices extend all taxes and service included

## STARTERS

**SCALLOPS CARPACCIO**  
Caviar, crab, jerusalem artichoke 52€

**THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM**  
sweet onions, black lentils BIO from JD Ollin,  
black truffle melanosporum 48€

**WHITE ASPARAGUS AND GUANCIALE**  
oignons cream, poached quail eggs, parmesan cheese 40€

**ERIC ROY'S VEGETABLES AND THE SCALLOP**  
smoked leek, nori leaf 38€

## MAIN-COURSES

**THE SOLE MEUNIERE**  
celery risotto, mushrooms, caper leaf, brown butter 62€

**THE MEREVILLE'S TROUT**  
carrot and lime sauce, millet with wasabi 48€

**VEAL SWEET-BREAD AND THE BUCKWHEAT**  
spanish, chervil, strong juice buckwheat 58€

**THE CHICKEN FROM THE FERME DES GALACHES**  
spinach, lemon's chickpea ,lemongrass sauce 48€

**WAGYU BEEF A4 (Japanese origin)**  
carrots, mushrooms, yuzukoshô juice 115€

## CHEESES

**FRANCK FAIVRE Selection of cheeses** 20€

**THE BRIE DE MEAU MOUSSE**  
walnut oil and beet 15€

## DESSERTS

**THE GARIGUETTE'S STRAWBERRY**  
puff cheese cake, strawberry syrup with purple shiso  
and milk ice cream 22€

**BLOWED BULL**  
exotic fruit, rum baba, mascarpone cream, hibiscus emulsion 24€

**CHOCOLATE AND PASSION**  
Creamy chocolate and caramelized hazelnut 22€

Homemade Products  
Our prices extend all taxes and service included