

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