

## STARTERS

CAVIAR DAURENKI 52€  
Avocado, scallops, crabs

THE "ONSEN" COOKED EGG FROM THE GALACHE FARM 55€  
Mushroom ravioli, forest ceps mousse, emulsion of bacon

SCALLOPS SASHIMI 45€  
Beet, fresh nut, shiso, milin

THE LEEK FROM LA SAUVAGERIE 43€  
Goat cheese, hazelnut crumble, truffle

## MAIN-COURSES

COD FISH 60€  
little vegetables from Eric Roy, lemon and maviar sauce

BLEU LOBSTER 75€  
Artichoke, coriander, coco, lemongrass/curry sauce

SQUARE IBERIAN PORK AT THE BINCHOTAN 64€  
Mash parsnip, buckwheat, chestnuts, rosemary sauce

ROAST PIGEON FROM ANJOU 70€  
Red beet, fig, blueberry vinegar

THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) 120€  
bintje croquette, wasabina sauce, grilled leek from la sauvagerie

## CHEESES

FRANCK FAIVRE 26€  
cheese selection

THE BAVARIAN OF BRIE DE MEAUX 18€  
associated with olive

## DESSERTS

EXOTIC 26€  
Coco mousse, ginger, banana, mango sauce

CHOCOLATE AND PEAR 26€  
Cardamom and cream chocolat bio andoa

APPLE AND PASSION FRUIT 28€  
cinnamon shortbread, vanilla mousse, caramel sauce

Homemade products  
Our prices extend all taxes and service included



CAVIAR DAURENKI  
Avocado, scallops, crabs  
---  
THE "ONSEN" COOKED EGG FROM THE GALACHE FARM  
Mushroom ravioli, forest ceps mousse, emulsion of bacon  
---  
BLEU LOBSTER  
artichoke, coriander, coco, lemongrass/curry sauce  
---  
ROAST PIGEON D'ANJOU  
Red beet, fig, blueberry vinegar  
or  
THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) (supp +25€)  
bintje croquette, wasabina sauce, grilled leeks  
---  
FRANCK FAIVRE  
cheese selection  
---  
APPLE AND PASSION FRUIT  
cinnamon shortbread, vanilla mousse, caramel sauce

Inspiration au voyage in 6 haltes 140€  
Served for the whole table  
For the lunch up to 13H00 and for the diner up to 21H00

The wine paring 70€  
selection of 6 wine glasses of 8cl

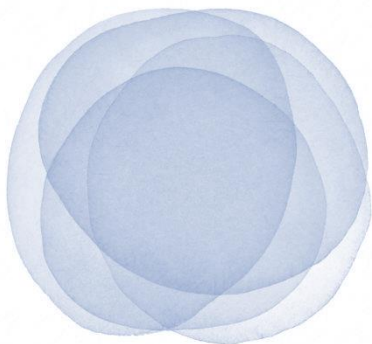
Homemade products  
Our prices extend all taxes and service included



SCALLOPS SASHIMI  
 Beet, fresh nut, shiso, milin  
 or  
 THE LEEK  
 Goat cheese, hazelnut crumble, burgundy truffle  
 ---  
 COD FISH  
 little vegetables from Eric Roy, lemon and maviar sauce  
 ---  
 SQUARE IBERIAN PORK  
 mash parsnip, buckwheat, chestnuts, rosemary sauce  
 ---  
 THE BAVARIAN OF BRIE DE MEAUX  
 associated with olive  
 ---  
 EXOTIC  
 Coco mousse, ginger, banana, mango sauce  
 or  
 CHOCOLATE AND PEAR  
 cardamom and cream chocolat bio andoa



THE LEEK  
 Goat cheese, hazelnut crumble, truffle  
 ---  
 COD FISH  
 little vegetables from Eric Roy, lemon and maviar sauce  
 ---  
 THE BAVARIAN OF BRIE DE MEAUX  
 associated with olive  
 ---  
 CHOCOLATE AND PEAR  
 cardamom and cream chocolat bio andoa



**Promenade in 5 haltes 90€**  
**The wine paring 60€**  
**selection of 5 wine glasses of 8cL**

Homemade products  
 Our prices extend all taxes and service included



**Balade in 4 haltes**  
**Balade in 3 haltes**  
**Served only for the lunch week & not special days**

**The wine paring 50€**  
**selection of 4 wine glasses of 8cL**

Homemade products  
 Our prices extend all taxes and service included