

STARTERS

CRAB AND CAVIAR CRISTAL Avocado, oil of basil, cocktail tomato	52€
THE "ONSEN" COOKED EGG FROM THE GALACHE FARM Mushroom ravioli, forest ceps mousse	45€
THE RED TUNA Tartar, chiogga beet, ajo blanco sauce	55€
THE ERIC ROY GARDEN'S vegetables, onion cream, César pecorino sauce	48€
MAIN-COURSES	
SEA BREAM orange and lime fennel, saffron from the grand balleau farm	75€
BLEU LOBSTER Artichoke, coriander, coco, lemongrass/curry sauce	66€
VEAL FILLET Chanterelles, cauliflower	70€
ROAST PIGEON Red beet, fig, blueberry vinegar	64€
THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) bintje croquette, wasabina sauce, smoked leek from la sauvagerie	120€
CHEESES	
FRANCK FAIVRE cheese selection	26€
THE BAVARIAN OF BRIE DE MEAUX associated with olive	18€
DESSERTS	
THE FIGS lime cottage cheese, roast rosemary	26€
CHOCOLATE AND PEAR Cardamom and cream chocolat bio andoa	26€
APPLE AND PASSION FRUIT cinnamon shortbread, vanilla mousse, caramel sauce	28€



CRAB AND CAVIAR CRISTAL avocado, oil of basil, cocktail tomato

THE "ONSEN" COOKED EGG FROM THE GALACHE FARM mushroom ravioli, forest ceps mousse

BLEU LOBSTER artichoke, coriander, coco, lemongrass/curry sauce

ROAST PIGEON Red beet, fig, blueberry vinegar or
THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) (supp +25€) bintje croquette, wasabina sauce, smoked leeks

FRANCK FAIVRE cheese selection

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

Inspiration au voyage in 6 haltes 120€
Served for the whole table
For the lunch up to 13H00 and for the diner up to 21H00

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

Homemade products
Our prices extend all taxes and service included



THE RED TUNA
tartar, chiogga beet, ajo blanco sauce

Or

THE ERIC ROY GARDEN'S
vegetables, onion cream, césar pecorino sauce

SEA BREAM

orange and lime fennel, saffron from the grand balleau farm

VEAL FILLET

chanterelles, cauliflower

THE BAVARIAN OF BRIE DE MEAUX

associated with olive

THE FIGS

lime cottage cheese, roast rosemary

or

CHOCOLATE AND PEAR


cardamom and cream chocolat bio andoa



Promenade in 5 haltes 90€

The wine paring
selection of 5 wine glasses of 8cL 60€

Homemade products
Our prices extend all taxes and service included



THE RED TUNA
tartar, chiogga beet, ajo blanco sauce

VEAL FILLET

Chanterelles, cauliflower

THE BAVARIAN OF BRIE DE MEAUX

associated with olive

THE FIGS

lime cottage cheese, roast rosemary



Balade in 4 haltes 70€

Balade in 3 haltes 50€

Served only for the lunch week & not special days

The wine paring
selection of 4 wine glasses of 8cl 50€

Homemade products
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