

THE ROYAL WINTER GARDEN

Eric Roy's mini vegetables from Loire Valley,
cauliflower cream,
coconut-curry-lemongrass emulsion

OR

"TEION CHORI" SCALLOP

Jerusalem artichoke remoulade, crab, beetroot pickles

ROASTED MONKFISH

spinach, guanciale, grilled rice

ANGUS BEEF FILET

smoked mushroom, red cabbage with ginger, local
mustard sauce

FARMHOUSE BRIE DE MEAUX

Granny Smith & Golden apples, Beaujolais walnut oil

LA BELLE-ÉBÈNE

poached pear with Madagascan vanilla syrup,
milk chocolate and truffle

OR

LE MONT-BLANC

chestnut parfait, rum and chestnut frosted cream,
meringue, yuzu sorbet

PROMENADE - 5 courses for 125€

"Food and Wine" harmony for 85€

Selection of 5 wine glasses - 8 cl



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BALADE - 4 courses for 95€

BALADE - 3 courses for 70€

Served at lunch on weekdays only
(excluding public holidays)

"Food and Wine" harmony for 65€

Selection of 4 wine glasses - 8 cl