

The cold starters

Foie Gras
Granny Smith jelly & chutney
^{1/3/7/12}
27

Beetroot
as carpaccio with hazelnuts and aged Comté cheese
^{5/7}
18

Salmon
in gravlax with cauliflower
^{4/7}
18, 5

The warm starters

White Beans
with chorizo cream soup and focaccia
^{1/7}
16

Oxtail
in Ravioli & Consommé
^{1/3/7}
20

Goat's Cheese
in crispy cannelloni on mesclun salad
^{1/5/7}
18, 5

Sorbets

Lemon
with limoncello
¹²
8

Pear
with Williams brandy
¹²
9, 5

Apple
in Calvados
¹²
9, 5

Passion Fruit
in Crémant
¹²
8

The fish

Cod

Fried in lightly salted butter,
salsify broth with mussels

4/5/7/12/14

34

Sea Bream

à la Plancha,

Fennel Confit with Orange & Cress Coulis

4/5/7/12

32

Gambas

with Kadaïf,

Reduced Bisque & Rutabaga Mousseline

1/2/5/7/12

34, 5

Vegetarian dishes

Pumpkin

in stuffed cabbage rolls,
tofu with coriander

5/7/10

29

Risotto

mit Parmesan,

Gemüse der Saison

5/7/12

31, 5

Meat dishes

Poultry

in ballotine, filled with chestnut sauce
made from Vin Jaune and mashed potatoes according to
Grandma's recipe

3/5/7/8/12

34

Stew

Rabbit with forgotten vegetables

7/10/12

32, 5

Grilled Charolais rib steak

Delicately melting potatoes & pepper sauce

7/12

40, 5

For our little ones

Soup/dish depending on market/ice cream

28, 5

Desserts and Cheese

Chocolate

Variation

Foam, sauce and ice cream on its breeding ground

1/3/7

14

Pear

in parfait glacé,

on a Breton shortbread biscuit & caramel sauce

4

14

Mango & Passion Fruit

Vanilla ganache with white chocolate,
& passion fruit ragout with mango

3/7

14

Sorbets

in Variation

Selection of homemade sorbets

4

12

Farandole

Selection of desserts from our pastry chef

4

16

Cheese Selection

The refined plateau of the cheese master

4

18