



Starters

Vitello tonnato

Slow-cooked veal, tuna mousse, and parsley oil 18€

Foie Gras

Homemade foie gras - red wine reduction - date cream 22€

Scallops

Scallops served with chorizo cream - parsley oil -
parmesan crisps 20€

Velouté

Pumpkin velouté - balsamic vinegar reduction 16€

Pasta

Saffron Scallop Risotto

Served with seared scallops and watercress pesto 32€

Truffle Spaghetti

Homemade spaghetti with Mélanosporum truffles 39€

Langoustine tagliatelle

Homemade squid ink tagliatelle with langoustines and bottarga 32€



Main

Tenderloin cap

Slow-cooked at low temperature, served with a potato millefeuille –
red and watercress persto 33€
+ Truffle supplement 10€

Pollock fillet

Pollock fillet with sand carrot cream 32€

Sole ballotine

Sole ballotine stuffed with spinach and scallops –
wrapped in prosciutto 35€

Confit duck leg

Chef's confit duck leg – Sautéed lentils and mushrooms –
Orange and red wine sauce 30€

*« We work exclusively with fresh ingredients, and
everything is homemade. »*

Our Desserts

Praline Rock	15€
Vanilla panna cotta – Clementine jelly and fruit tartare	13€
Lemon Meringue Tiramisu	13€
Tonka bean crème brûlée	12€
Three cheese plate from « Terre de Fromages »	12€

Hot beverages

Coffees <i>Espresso, lungo, Decaffeinated</i>	4€
Dammann Teas and Herbal Infusions	4,50€
Irish Coffee <i>3 cl of Irish whiskey, 4 cl of coffee</i>	13€

Wine suggestions

	Verre 12cl	½ btl 37,5cl	Btl 75cl
<u>Blanc :</u>			
IGP Domaine de Mirail - Les Mirlandes 2018	-	-	27€
<u>Rosé :</u>			
AOP Côte de Provence – M de Minuty	-	-	38€
<u>Rouge :</u>			
AOC Savigny-Les-Beaune Louis Latour	-	26€	52€