



Starters

Vitello tonnato

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

Foie Gras

Homemade foie gras with quince mille-feuille 22€

Octopus Carpaccio

Served with a spicy vinaigrette, guacamole, prickly pear and confit egg 21€

Scallops

Seared scallops with chorizo cream, parmesan crisps and parsley oil 22€

Velouté of chestnut squash

and roasted chestnuts with goat's cheese cream 16€

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



Pasta

Risotto and langoustine 32€

Squid ink risotto – langoustine – parmesan crisps

Tagliatelle with Scallops 32€

Homemade tagliatelle served with scallops, parsley and lemon

Truffle spaghetti 39€

Homemade spaghetti with Melanosporum truffles from Périgord

Main

Flambéed Prawns 30€

Served with mashed potatoes and a prosciutto crumble,
accompanied by a spinach sauce

Sole 36€

Rolled sole stuffed with scallops and prawns – vanilla cauliflower cream

"Elephant ear" Milanese-style

Traditional veal Milanese schnitzel for two 38€/pers

Beef Tenderloin

With rocket (arugula) sauce – potato mille-feuille 33€

Beef cheek 30€

Served with Jerusalem artichoke purée – mushroom sauces

Our Desserts

Praline Rock	15€
Praline choux filled with praline mascarpone and coffee cream	12€
Apple crumble	12€
Mini xmas log – tiramisu cream – bergamot insert	13€
Selection of 3 cheeses from « Terre de Fromages »	12€

Hot beverages

Coffees <i>Expresso, lungo, Decaffeinated</i>	4€
Dammann Teas and Herbal Infusions	4,50€
Café plaisir <i>Espresso with 2 cl of grappa or Amaretto</i>	8€
Irish Coffee or Italian coffee	13€
Frozen pear <i>Pear sorbet topped with pear brandy</i>	12€

Wine suggestions

	½ btl 37,5cl	Btl 75cl
<u>Blanc :</u>		
AOP Languedoc - Château La Sauvageonne G. Bertrand	-	27€
<u>Rosé :</u>		
AOP Côte de Provence -Sainte-Roseline	-	40€
<u>Rouge :</u>		
AOC Mercurey - Hubert Garrey 2022	27€	49€