

SHARING

For the « Apéro », french saucisson from **Maison Montalet**, radish & salted butter 16

Zucchini croquettes & tzatziki 15 🌿

Crispy sushi, gravlax salmon & spicy mayo 16

White tarama ~ served with homemade bread 16

Chickpeas falafels & homemade houmous 12 🌿

Truffle & ham croque-monsieur 16

Pizzet' sundried tomatoes, stracciatella & olives 22 🌿

Truffle Pizzet' 24 🌿

STARTERS

Velouté of the day 15 🌿

Deviled egg mimosa & fresh truffle 15 🌿

Beetroots, endives, crispy blue cheese & walnuts 14 🌿

Homemade pâté en croute, chicken, pistacchio & foie gras 16

Seabass tartare, yuzu, wasabi cream & red radish 22

Roasted goat cheese, speck, lettuce, pistachio & honey 16

Porcini mushrooms, soft egg, garlic & herbs emulsion 22 🌿

Homemade duck foie gras & citrus chutney 29

Big lettuce heart, olive oil & lemon dressing 14 🌿

Crispy gambas, avocado & sweet chilli sauce 18

6 Homemade snails, herb butter & almonds 20

MAIN COURSES

Gnocchi, butternut, mushrooms, hazelnut & goat cheese 25 🌿

Shell pasta like a risotto with truffle breakings & white ham 28

Seared top of the beef Fillet & french fries 46

Béarnaise or Pepper sauce

Farm chicken breast, morrel cream, potatoes & mushrooms 36

Raw beef tartare or upside down & french fries 26

Seared calf's liver, parsley & garlic butter 34

Scallops, hazelnut~lemon~tarragon & artichoke purée 39

Seabass filet, lemon confit oil & artichoke in **barigoule** 35

Seared salmon, lemon cream sauce, trout eggs & spinach 34

Grilled octopus, creamy polenta & hazelnut virgin oil 32

TO SHARE for 2 / 115

according to delivery, from our butcher J-M Boedec

Rib steack (1kg)

Béarnaise or Pepper sauce / two sides

Suckling veal chop (1kg)

Morrel cream sauce / two sides

SIDES 8

French fries, mashed potatoes, polenta, spinach, vegetables, coconut rice, lettuce, artchoke purée

SEMAINIER 28

MONDAY Blanquette de veau, cream veal stew

TUESDAY Pappardelle alla Bolognese

WEDNESDAY Hachis Parmentier & salad

THURSDAY Parmigiani di Melanzane & salad

FRIDAY Vol-au-Vent, chicken, mushrooms & cream

SATURDAY Cordon bleu & shell pasta

SUNDAY Roast chicken, gravy juice & french fries

DESSERTS

Cheese platter, goat cheese & 18 months Comté 15

Caramel custard, melting... 12

Rice pudding & caramel 13

Hot chocolate pie, hazelnut & pecan, vanilla ice cream 16

French **Brioche** toast, caramel & vanilla cream (10 min) 13

Mont-Blanc, chestnut & whipped cream 16

Tarte tatin ~ with apples & crème fraiche 14

Paris-Brest like an Eclair 15

Cottage cheese 0%, vanilla, red berries & granola 13

Italian Sundae ice cream 13 / to share... 30

or caramel & popcorn

or chocolate & brownie

or red berries & almond

Artisanal ice cream & sorbet 10

Bourbon vanilla / Caramel / Coffee / Pistachio / Banana

Passionfruit / Raspberry / Lemon / Pear / Chocolate

Chef Joris Eddahri & Pastry Chef Miguel Ribeiro

As we are in a restaurant, we kindly ask to order one main course per person during lunch & dinner time

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception