

Appetizers

Prix en €

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| Tartlet of Spring Cabbage, Fried Garlic Seasoning and Coffee Oil Vinaigrette | 39 |
| Oyster N°0 in 2 ways: in Tartare with Charolles Beef, and Fried, and Served Warm, Parsnip Mousse, Sabayon of Citrus Fermented | 42 |
| Duck Foie Gras, in Mushrooms Rolled with Citrus and Nuts | 44* |

From the River, Sea and Ocean

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| Wild Zander, Morvan's Cep Confit, Olives, Chili Petit Bec and Milk Infusion | 44 |
| Steamed Monkfish, Red Cabbage Crust and Bacon, Cabbage Juice | 43 |
| Pollock, Sea Weed Butter and Cloves, Chicory and Sweet Lemon | 42 |

Meats

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| Deer Seared, Yellow Turnip with Coriander and Tansy Seasoning, Grate Black Radish | 44 |
| Candied Pork Belly, Celery with Caramel, Marinated Sardine, Reduce Juice with Anchovy Purée | 41 |
| Roasted Angus Beef Shoulder, Potatoes, Sucrine and Spinach, Caesar Sauce | 43* |

*9 Euros supplement in our Expression menu

For orders of main dishes only, unfortunately we cannot serve you in under 30 minutes.
Thank you for your understanding.

According to the legislation, the list of allergens is available at the reception upon request.

Cheeses

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| Cornet of Epoisses Foam with Mustard Bran | 11 |
| Selection of Matured Cheeses | 14 |

Desserts

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| Cottage Cheese Foam, Tansy and Mas Bachès Citrus | 16 |
| Creamy Caraïbe Chocolate, Sweet of Mint Ganache, Mint Sorbet | 16 |
| Coconut Sphere, Tropical Cream | 16 |



All dishes are homemade and produced on site from raw products

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