

Appetizers

Prix en €

Duck Foie Gras, Beetroots–Raspberries–Basil	43
Cold Served Blue Lobster, Green French Bean in Salad with Candied Black Garlic and Rue, Panfried Pincers, Tomato Juice	44*
Herbs Raviole, Tartare of Cucumber, Fresh Goat Cheese and Mint, Olive French Dressing	37

From the River, Sea and Ocean

Weewer, Candied Shallots in Tartlet, Rouille Sauce	43
Char Lakefish Cooked and Cold Served, Lovage and Nuts, Apples and Celery as a Millefeuille	42
Roasted Turbot, Marmalade and Soup of Cesar's Amanites, Britain's Seaweed	44*

Meats

Duck from Challans, Carrots Raviolis, Citrus/Chili Seasoning, Seared Sweet Onions	43
Cantal Pig Breast Candied, Quinoa as a Rilletes, Eggplant Caviar, Seared Zucchini	42
Roasted Angus Beef Shoulder, Citrus Gnocchi, Feta and Cabbage	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

Sheep Yogurt Foam, Tomato Seasoning, Rosemary Crumble	11
Selection of Matured Cheeses	14

Desserts

Lime Bavaroise, Blackberry from Mr Noël, Fermented Citrus Shavings	16
Creamy Caraïbe Chocolate, Sweet of Mint Ganache, Mint Sorbet	16
Dacquoise Biscuit, Greengage , Thym/Agastache Seasoning	16



All dishes are homemade and produced on site from raw products

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