

Appetizers

Prix en €

Lobstertail Salad, Summerdressing, Smoked Eggplant Caviar, Tomatoes	45*
Warm Squid, Zucchini from Arnaud Lasserre with Lovage Oil	37
Duck Foie Gras, Smoked Eggs of Féra, Spelt, Citrus and Pin Nuts	39

From the river, sea and ocean

Wild Croaker, Roasted Beets , Blackcurrant, Acidulated Juice	41
Roasted Turbot, Chanterelle Mushrooms in Pickles, Pig Trotters	45*
Red Mullet Tartare, Soubise and Rouille Sauce	42

Meats

Seared Duck Filet from Challans, Cabage, Apricot Seasonning	43
Roasted Angus Beef, N°0 Gillardeau Oyster, Potatoes Seaweed Butter	42
Breast and Sweetbread of Veal, Carrots, Caraway, and Basil Cream	45

*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

Light Sheep Yogurt, Eldertree Flavour From Savigny Les Beaune, Blueberries	11
	14
Selection of Burgundy Matured Cheeses	

Desserts

Crispy Blond Chocolate Ball, 4 Spices Heart, Dulcey Ice-Cream	16
Candied Cherry, Tansy Bavarois, Morello Sorbet	16
Strawberry Tartlet, Light Lemon/Verbena Ganache, and Thyme Ice-Cream	16



All dishes are homemade and produced on site from raw products