
STARTERS

	€
Organic egg	18
« Cuit parfait », creamy « parmentier » and pistachio's finger bread	
Red Tuna	22
In carpaccio, capers and lemon confit	
Peas	19
Velouté, grilled chorizo	
Duck Foie Gras	23
« Mi-cuit », apricot et hazelnut	
Gambas	21
Crusty and marinated in ginger, fresh and spicy salad	

MAIN COURSES

Salmon	31
Roasted, raw and cooked fennel	
Sea bream	33
Spring vegetables fine pie	
Mussels	27
Risotto, zucchini and almond	
Poultry	29
Candied leg, potatoes gratin cooked with olives and mushrooms	
Lamb	34
Rack of Lamb, white beans muslin	

CHEESES AND DESSERTS

Our desserts menu has been thought in partnership with "Casse-Noisette" pastry

Selection of cheeses	13
Chocolate	12
Tart, hazelnut	
Strawberry cream cake	12
Classic	
Raspberry	12
Praline, pistachio	
Coffee and mini-pastries	12

MENU

29 €

Starter – Main Course / Main Course - Dessert

38 €

Starter – Main Course - Dessert

STARTER

***Melon and smoked duck breast in rose window,
"Croustille" of Parmesan cheese***

MAIN COURSE

***"Brandade" of haddock perfumed with lime,
roasted codfish***

DESSERT

A la carte



« L'Assiette MICHELIN » 2017
Just a good meal!

*Meats from France
Tax and service included*

We would like to inform our customers that certain meals on the menu contain products that may cause allergies or intolerances, pursuant to regulation (UE) n°1169/2011, Comprehensive information is provided in our recipe book which is available upon request.