

Signature Menu of Summer

6 chapters inspired by seasonal products...

84 €

Possible variation in 5 chapters at 74€ per person.
Make your choice between the hot starter or the fish.

Appetizer

Fried king prawns / olive oil coriander pimentos sauce / wasabi mayonnaise

Cold starter

Seabass carpaccio / raspberry / avocado / grenada and chervil

Hot starter

Beef cutt off / flanksteak / haskap / lemongrass broth

Fish

Red mullet fillet / inspired by a bouillabaisse

Meat

Veal Stuffed / Pan fried foie gras / peach & nectarine / veal juice with porto

Dessert

Blueberry in different style / black sesame

We propose a food and wine pairing.

Last order will be taken at 8:30pm. The selected menu must be the same for all guests.

Volume XV : *The Summer*

Create your "Menu Découverte" in 4 chapters (today's amuse-bouche, starter, main course and dessert) by choosing from the à la carte menu, at a price of 58€ per person.



Starters 25€



Chestnut flour shortbread / roasted tomato / fig / burratina / *Château d'Estoublon* olive oil / pepper ice cream

Sea bass carpaccio / smoked Bømlo salmon / cauliflower tabbouleh / yuzu gel / citrus fruits

50/50 cooked foie gras / smoked duck breast / blackcurrant textures

Tuna & octopus tataki / cucumber / avocado / spring onion / vierge sauce / ponzu sauce / green pea ice cream



Main courses 36€

Lamb medallion / cocotte-roasted / Provençal vegetables / thyme & rosemary

Cod loin / ginger / carrot / vanilla / beurre blanc

Slow-cooked veal fillet / Béarnaise sauce / corn / pak choi / oyster mushrooms



Parmesan risotto / confit tomatoes / toasted pine nuts / egg yolk / basil pesto



Desserts 13€

Selection of cheeses from *La Ferme du Haut de Salmon*

Manjari Valrhona chocolate tartlet / apricot & rosemary centre / apricot coulis

Fig & honey mille-feuille / Dulcey Valrhona chocolate Namelaka / caramel ice cream

Pavlova / nectarine / peach / lavender / peach & lemon balm coulis