


The Menu


Starters

12 €

- o Seasonal vegetable samoussas on a spinach mousseline. 
- o Onion soup, shredded beef cheek, smoked bacon chips.
- o Razor clams in virgin oil with citrus supremes and candied yuzus.
- o Foie gras with cognac cooked in a cloth and two confit onions.
- o Monkfish skewers wrapped in coppa and coconut milk emulsion.

Dishes:

25 €

- o Vegetarian couscous. 
- o Arctic char, pineapple crust, basmati rice with vegetable and coconut brunoise, coconut and curry sauce.
- o Chicken fillet ballotine with truffle chicken liver heart, almond cream and cauliflower in 3 ways.
- o Saddle of rabbit with dried fruit, praline sauce, broccoli flan and two type of carrot crisps.
- o Salers rump steak, rosemary jus, served with aligot and cantal chips.
- o Welch Fleur de Lille style.

Desserts:

12 €

- o Clementine, pomegranate and kiwi cream mille-feuille.
- o Île flottante with speculoos cream and caramelised almonds.
- o Three-chocolate crispy cake.
- o Pistachio and pear tiramisu.
- o Roast Camembert with truffle heart.



All our dishes are home-made from fresh ingredients



Vegetarian dish