

Nous sommes ravis de vous accueillir de 12h00 à 14h30 et de 19h à 21h30  
we are delighted to welcome you from 12:00 pm to 2:30 pm and from 7:00 pm to 09:30 pm

## LE MENU DU CHEF... 79€

En 3 services au choix de notre Chef, uniquement le soir  
3 courses elaborated by our chef, served only in the evening

### LES ENTREES ET LES SALADES...

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| Foie gras de canard                                                                | 35€ |
| Mariné au vin doux, condiments poire comice, noisettes torréfiées                  |     |
| Marinated duck foie gras in sweet wine, pear condiment, roasted hazelnuts          |     |
| Tourteau                                                                           | 28€ |
| Chair assaisonnée au xérès, ravioli croquante de betterave, vinaigrette à l'orange |     |
| Seasoned crab meat with xérès vinegar, crunchy beetroot ravioli, orange dressing   |     |
| Daurade Royale                                                                     | 26€ |
| Céviché, avocat, oignon rouge, cébette, orange                                     |     |
| Seabream ceviche, avocado, red onion, spring onion, orange                         |     |
| L'œuf bio parfait                                                                  | 22€ |
| Croutons, dés foie gras, velouté de panais                                         |     |
| Organic egg, croutons, diced foie gras, parsnip veloute                            |     |
| Salade mesclun                                                                     | 16€ |
| Lamelles de légumes croquants mariné au yuzu                                       |     |
| Slices of crunchy vegetables marinated in yuzu, green leaves                       |     |

### DE LA MER A LA TERRE...

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| St pierre                                                                         | 41€ |
| Aiguillette juste raidie, coquillage, fregola aux herbes                          |     |
| John Dory fish just stiffened aiguillette, shellfish, fregola pasta with herbs    |     |
| Filet de loup                                                                     | 40€ |
| Filet à la plancha, fenouil confit, jus de poisson de roche                       |     |
| Seabass filet, candied fennel, rockfish soup juice                                |     |
| Le boeuf simmental                                                                | 58€ |
| Rôtie au sautoir, mousseline de pomme de terre, brésaola, jus de viande           |     |
| Roasted dry aged beef tenderloin, mashed potatoes, bresaola, meat juice           |     |
| Le filet de volaille fermière                                                     | 41€ |
| Suprême rôti, légumes racines, crème de dattes                                    |     |
| Roasted farm poultry filet, root vegetables, date cream                           |     |
| Burger de bœuf                                                                    | 39€ |
| Viande de bœuf hachée, cheddar, tomate, oignons, laitue, sauce tartare, frites    |     |
| Beef burger, cheddar cheese, tomatoes, onion, lettuce, tartar sauce, French fries |     |

Prix nets service inclus

**PATES ET RISOTTO...**

|                                                  |     |
|--------------------------------------------------|-----|
| Risotto de gambas                                | 42€ |
| Risotto à l'encre de seiche, gambas à la plancha |     |
| Squid ink risotto, king prawns a la plancha      |     |
| Penne tomates et basilic                         | 23€ |
| Sauce tomate, basilic, parmesan                  |     |
| Tomato & basil penne pasta with parmesan cheese  |     |

**ASSORTIMENT DE FROMAGES...**

|                                                            |     |
|------------------------------------------------------------|-----|
| Assiette de fromage                                        | 17€ |
| Reblochon, Comté, Chèvre cendré                            |     |
| Cheese plate with Reblochon, Comté, Ash coated Goat cheese |     |

**DESSERTS...**

...A COMMANDER EN DEBUT DE REPAS

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| Chocolat Tonka                                                                          | 18€        |
| Dacquoise noisette, Feuillantine noisette, Crèmeux à la fève de Tonka, Ganache chocolat |            |
| Hazelnut dacquoise, Tonka bean cream, chocolate ganache                                 |            |
| Fraisier Pistache                                                                       | 18€        |
| Crème mousseline Pistache, génoise vanillée, sorbet fraise                              |            |
| Pistachio mousseline cream, vanilla sponge cake, strawberry sorbet                      |            |
| Cheesecake Citron Yuzu                                                                  | 18€        |
| Mousse Philadelphia, Citron Confit, Ganache de Yuzu                                     |            |
| Philadelphia Mousse, Candied Lemon, Yuzu Ganache                                        |            |
| Assiette de fruits frais                                                                | 22€        |
| Fruits frais coupé                                                                      |            |
| Mixed fresh fruit                                                                       |            |
| Assiette de pastèque fraîchement coupée                                                 | 22€        |
| Freshly cut Watermelon                                                                  |            |
| Glace ou sorbet / ice-cream or sorbet                                                   | 6€ / boule |
| Vanille, chocolat, café, mangue, citron, framboise, fraise, passion                     |            |
| Vanilla, chocolate, coffee, mango, lemon, raspberry, strawberry, passion fruit          |            |



Prix nets service inclus