

STARTERS

Lobster “Parmentier-style” <i>Tarragon and celery</i>	32
Terrine of duck foie gras <i>Roasted figs</i>	33
Autumn vegetable salad <i>Hazelnut vinaigrette sauce</i>	24
Grilled tuna “mi-cuit” <i>Escabeche sauce</i>	29
Langoustines on the plancha <i>Smoked bacon and lamb’s lettuce</i>	37

HOT STARTERS

Pan-fried seasonal mushrooms <i>Chopped parsley and garlic</i>	39
Calamaretti risotto <i>Shellfish sauce</i>	44

FISH

Pan-fried scallops <i>“Topinambour” mousseline and coriander sauce</i>	44
Roasted monkfish with shellfish <i>Marinière-style sauce</i>	49
Grilled sea bass <i>Autumn vegetables</i>	68
Sole fish, Grilled or Meunière <i>Crunchy vegetables and Vitelotte potatoes</i>	69

Woods’ dishes have been exclusively elaborated with seasonal products.

MEAT

- Roasted pigeon and its sherry well-seasoned gravy** **49**
Pan-fried foie gras, gnocchis
- Candied leg of lamb with dates** **44**
Paimpol beans
- Veal chop** **59**
Heritage vegetables with sage
- Beef fillet and candied cheek** **58**
Roasted almond mousseline

SOUPS

- Pumpkin cream soup** **19**
Hazelnut oil
- “Vichyssoise” cream soup** **19**
Parmesan cheese shortbread

SWEET DELIGHTS

- The lemon** **16**
Poached carpaccio, lime creamy shortbread and mandarin sorbet
- The Victoria pineapple** **16**
Refreshed, passion fruit and coconut zabaglione
- The hazelnut** **16**
Piémont biscuit and yuzu
- The apple** **16**
Vanilla-flavoured candied tian and Granny Smith sorbet
- The chocolate** **18**
Guanaja, caramel with salted butter and pear sorbet

Meats' origin:

beef (United Kingdom, Switzerland), veal (Switzerland), lamb (Scotland, France), foie gras (France)