

SEASONAL DINNER MENU À 42,00 €

To start

Warm blinis, white cod roe taramasalata, puffed buckwheat, Granny Smith apple and raw beetroot

Tartare of gilt-head bream with Arbequina olive oil, lemon-scented button mushrooms and Cotentin cream with wasabi

Pressed coq au vin-style chicken, crunchy Chinese cabbage salad with smoked bacon and chives

Caesar market salad with finely shaved spring vegetables parmesan Reggiano, capers and golden croutons

Salt-and-pepper duck foie gras terrine, confit of kumquats (sup. 9,50 €)

Fricassée of chestnuts, celeriac and potatoes with black Périgord truffles from the Vaucluse

To Follow

Chargrilled wing of skate, baby spinach leaves, beetroot and mature wine vinegar

Cod fillet with chargrilled chestnuts, mashed squash and a passion fruit jus

Roasted young Gers chicken, new potatoes confit, bay leaf jus

Crispy pig's head, fresh herb vinaigrette, smashed Monalisa potatoes with half-salted butter

day suggestion

Hand-cut rump steak tartare with Parmesan Reggiano, served on a black Périgord truffle risotto (sup. 9,50 €)

A final delight

Farmhouse Saint Nectaire served with rustic toasted bread

Comté (aged 12 months), crunchy endive heart

Citrus fruits segments with a Yuzu cream and shiso leaves

Conference pear belle Hélène with Tanzanian chocolate

Baked pineapple in rum, coconut ice cream

day suggestion

Sweetly spiced poached fennel with lemon sorbet and fresh basil