

Starters

Tartare of sea bream with herbs 31 €

spelt, parsnip puree and combawa
herb and sea-weeds

“Winter” Butternut tart 26 €

Celery and pear chutney with chervil
French dressing Karibrest

Duck liver and veal shank terrine,

Jerusalem Artichoke and dried pears **32 €**

Scampi, lightly seared, 35 €

beetroot french dressing, parsley cream

Caviar of Sologne Maison Hennequart

« Baerii » 30g 75 € - 50g 120 €

Fishes

John Dorry fish chickpeas and marinated carrots

Indian spices sauce **38 €**

Small sole “Grenobloise” sauce, big shrimps 46 €

Small potatoes, condiment with garlic and parsley

Grilled red mullet, spices “Grande caravane” 37 €

Green asparagus and spinach, Taggiasche olives

Meats

Poultry stuffed with sage 35 €

Chestnuts and kumquat

Filet of beef and shoulder 45 €

Thyme gravy sauce, beetroot, watercress

Nettle pasta

from Joyeux Laboureur farm 29 €

parsnip, shiitakes and shallot
mushroom sauce

Cheeses

Cheese platter 19 €

DESSERTS

Apples - dried fruits tarte 18 €

almond ice cream

Crunchy corn, chocolate-pralin 20 €

coffee ice cream

Millefeuille vanilla - pineapple 18 €

**Please let us know of any food intolerance
or allergies**

All our meat and poultry is French origin.