

À LA CARTE

STARTERS

LOCAL SHELLFISH IN DIFFERENT TEXTURE 44 €
*From Bourgogne, Fritel, Lorieau or Valzolgher's families
cauliflower and shalotts as a consomme*

CREAMY RISOTTO WITH SMOKED EEL 52 €
*langoustine from Brittany as a carpaccio,
M. Beillevaire's parmesan emulsion*

«BLACK DIAMOND», CHICORY AND SCALLOPS 56 €
*chicory cooked with black truffle, scallops carpaccio,
fish bards fumet condiment*

DISHERS

JOHN DORY DELICATELY STEAMED WITH COFFEE 69 €
*salsify mousseline and cive from Philippe,
cotriade emulsion*

POLLOCK COOKED WITH LOCAL SEAWEED 51 €
*Juliette's turnips and other autumn vegetables,
squash sauce with herbal oil*

DUO OF DEER AND DUCK FOIE GRAS 79 €
*tuberous chervil and culry cabbage,
cooking juice with black truffle*

All the dishes on the menus can be taken «à la carte».

We are able to provide you with the information about the origin of all of our beef.