

Gourmet Menu
« Around white truffles »

125 €

To whet the appetite:

In warm potato

On a salad, scallops and bittersweet mushrooms

In a beggar's purse,

Shrimps, zucchini and marinated artichoke

The famous risotto

Breast of guinea fowl cooked in its skin

Tender macaroon with white truffle and ivory ganache

Cup of moka

Taxes et service compris



Simplicity

requires mastery

of every moment,

moment of cooking,

tasting,

finishing,

and, finally,

-serving.

J. Garault
Executive Chef

J. Ballat
Pastry Chef

J.M. Chapuis
Restaurant Manager

Starters

Black grapes

Like a condiment, warm "foie gras" with a hint of spices 35 €

Cepe mushrooms

As a *soupette* infused with chestnuts, cube of crab 27 €

Bobster

Fine jelly, slices of vitelotte with espuma 35 €

Chicory

Rolled leaves, with *sea-bass* cooked with coarse-grain salt 29 €

Essentials

Fish soup

Soup with rockfish caught by my fisherman Gérard Rinaldi, with its garnishings 27 €

Bouillabaisse

Three servings:

Soup, with its array of garnishing,

Potato with saffron, fillet of sting fish, scorpion fish and mussels

Thick slices of fennel, fillet of John Dory, sea-bream and prawn 59 €

Sea-bass

In a crust of pink salt from the Himalayas, vegetable minestrone 59 €

Risotto

Tempura of red mullet with red wine 27 €

Meat Dishes

Wagyu

Thick rustic cut of meat, bread with sobreasada sausage meat and stuffed piquillos 49 €

Veal

Knuckle of veal preserved with citrus fruit agrumes and lacquered,
potato lasagna and preserved cepe mushrooms 46 €

(For two guests - Price per person)

Duck

Duck fillet millefeuille-style, with "foie gras" and slices of bittersweet Granny Smiths 42 €

Taxes and service included

Bounty of the Sea

Sole

Oven-baked on the bone, clarified butter with argan oil, stewed cabbage and turnip 45 €

John Dory

Thick slice, lacquered in a brown juice with sesame, wok of vegetables 44 €

Sea-bream

Band & Sea with a parsley emulsion 57 €

Fresh and matured cheeses 20 €

Le Reblochon,

In a melting tartine of potato and chorizo

Or

Le Brie,

With truffle cream, walnut biscuit

Desserts 20 €

The fruit

Hazelnut

Macaronade of hazelnut with "fleur de sel", sorbet with roasted fruit

Pear

Pear slowly oven-baked with Tonka beans and old-fashioned vanilla cream

Banana

Transparency of banana with burnt milk cream, nutmeg froth

Chocolate

Milky Jivara

Compression of apples with citrus fruit and a light Jivara mousse, Breton biscuit

Nyangbo 68%

Frothy mascarpone cream and "grand cru" Ghana chocolate in millefeuille crunchy leaves

Guanaja 80%

Guanaja chocolate soufflé with melting chips

Taxes and service included