

APÉRITIFS

Rhum, Vodka et Gin

Coloma 8 ans	4 cl	14,00 €
Belvédère	4 cl	12,00 €
Tanqueray	4 cl	12,00 €

Whisky Blended

Johnnie Walker black label 12 ans	4 cl	12,00 €
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Single malt

Lagavulin 16ans, Islay	4 cl	14,00 €
Glenkinchie 10 ans	4 cl	12,00 €
Oban 14 ans	4 cl	13,00 €

Japon whiskey

Whisky Nikka Yoichi	4 cl	14,00 €
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Bourbon

Bulleit, Kentucky	4 cl	13,00 €
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Mixologie

Tanqueray gin et Fever-Tree Tonic	4 cl	15,00 €
Spritz Royal	15 cl	18,00 €

Divers

	6 cl	9,00 €
Martini Rouge	6 cl	9,00 €
Martini Blanc	6 cl	11,00 €
Americano	4 cl	9,00 €
Porto	4 cl	9,00 €
Anisé		

Champagne

Champagne Thienot brut	15cl	16,00 €
Champagne Pommery Rose	15cl	19,00 €



All taxes included.– Service included
Alcohol can damage your health



MENU DECOUVERTE

Starter main course dessert at 51,00 €

Starter main course or main course dessert at 41,00 €

Onion soup flavored with seaweed, old Comte cheese croutons
Organic boiled egg, artichokes, truffle emulsion
Poultry and foie gras terrine and beet ketchup



Roasted sea bream, spinach and condiments
Roasted cod, braised endive, orange juice with pink berries
Confit lamb shoulder, spices and shallots
Suggestion of the week



Pineapple donut, cream and Piña colada sorbet
Grand cru chocolate ganache, chocolate ice cream
Lemon pie, caipirinha/passion sorbet
Affinated cheeses from Marie Quatrehomme



All taxes included.– Service included

MENU SIGNATURE

Starter main course dessert at 59,00 €

Duck foie gras semi-cooked, seasonal chutney
Roasted sea scallops, parsnip puree, roasted clementine
Raviole de cèleri aux truffes, jus de viande
Seabream ceviche, lime and guacamole



Roasted seabass, beet gnocchi fricasee, wakame butter
Gambas and shells broth with ginger
Roasted farmed poultry, fricasee of chestnut and pumpkin
Beef tenderloin, root vegetables, beet juice



Chocolate grand cru praline, creamy Gianduja
Vanilla millefeuille
Creamy chestnut and blackcurrant flavored with amber rum
Poached pear, caramel chocolate
Affinated cheeses from Marie Quatrehomme



COLD BEVERAGES

Water

Vittel, San Pellegrino	50 cl	4,00 €
Vittel, San Pellegrino	100 cl	6,00 €
Chateldon	75 cl	7,00 €

Fresh juices

Raspberry nectar, Alain Milliat	33 cl	9,00 €
Peach nectar, Alain Milliat	33 cl	9,00 €
Orange juice	20 cl	4,80 €
Tomato juice	20 cl	4,80 €
Grapefruit juice	20 cl	4,80 €
Pineapple juice	20 cl	4,80 €

Sodas

Orangina	25 cl	5,00 €
Perrier	25 cl	5,00 €
Schweppes	25 cl	5,00 €
Coca-cola	33 cl	5,20 €
Coca-cola Zéro	33 cl	5,20 €

Beer

Sol	33 cl	7,00 €
Heineken	25 cl	6,00 €
Edelweiss	33 cl	6,00 €



All taxes included.– Service included



HOT BEVERAGES

Coffees

Colombia Excelso 3,00 €

Decaffeinated 3,00 €

Coffee and selection of mini pastries 8,00 €

Teas

Selection of tea
Lapsang Souchang, Earl Grey, Ceylan, Gunpowder, 3,00 €
Mint green tea

Infusions

Verbena, Lime Tree, Camomile 3,00 €



All taxes included.– Service included

