

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 SIGNATURE

Starter main course dessert at 59,00 €

Duck foie gras semi-cooked, seasonal chutney

Raviole de cèleri aux truffes, jus de viande

Seabream ceviche, lime and guacamole



Roasted seabass, beet gnocchi fricassee, wakame butter

Gambas and shells broth with ginger

Roasted farmed poultry, fricassee of chestnut and pumpkin



Chocolate grand cru praline, creamy Gianduja

Vanilla millefeuille

Creamy chestnut and blackcurrant flavored with amber rum

Affinated cheeses from Marie Quatrehomme



A LA CARTE

- Organic boiled egg, artichokes, truffle emulsion *17€*
Onion soup flavored with seaweed, old Comte cheese croutons *19€*
Poultry and foie gras terrine and beet ketchup *20€*
Roasted sea scallops, parsnip puree, roasted clementine *21€*



- Confit lamb shoulder, spices and shallots *34€*
Roasted sea bream, spinach and condiments *35€*
Roasted cod, braised endive, orange juice with pink berries *36€*
Beef tenderloin, root vegetables, beet juice *37€*



- Pineapple donut, cream and Piña colada sorbet *12€*
Grand cru chocolate ganache, chocolate ice cream *12€*
Lemon pie, caipirinha/passion sorbet *12€*
Poached pear, caramel chocolate *12€*
Affinated cheeses from Marie Quatrehomme *12€*



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

