

Black truffles winter tuber melanosporum Macaroni gratinated with parmesan, duck foie gras and truffles veal juice	55€
Ceps and chanterelle mushrooms Cooked, served with an egg in low temperature, hazelnuts, duck foie gras	47€
Carabineros Grilled, tomatoes with oregano, chickpea crunchy	57€
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Red mullet Cooked on the skin with marjoram, zucchinis, olives-anchovy condiment	44€
Sea Bass In "Aioli", whelk with green anise	68€
Lobster In fricassee, ceps and "grenaille" potatoes with rosemary	75€
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Beef from Salers Smoked with beech wood, ceps, stuffed potatoes	67€
Cushion veal and sweetbread Preserved, reduced juice with lemon caviar, carrot with ginger	78€
Rack of lamb Roasted with savory, reduce of piquillos juice, artichoke in barigoule	63€
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Selection of cheeses, dried fruits chutney	21€
Selection of goat cheeses by Dominique Fabre	19€
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Chartreuse verte VEP In granité, raspberries and rose water ice cream	25€
Candied apple Caramelized with sudachi, salted caramel ice cream and fromage blanc mousse	24€
Guanaja chocolate In fine soufflée tart, mascarpone emulsion and cocoa sorbet	25€
Hot Grand-Marnier Soufflé Lemon and vanilla ice cream	25€



Menu Découverte 85€

Served with two glasses of wine

Scallops

Marinated with lemon caviar, mushrooms and pears

Cod

In "Aioli", whelk with green anise

Cushion veal

Reduce juice with lemon caviar, carrot with ginger

Chartreuse granité VEP

Raspberries and rose water ice cream



Menu de Saison 125€

Ceps and chanterelle mushrooms

Cooked, served with an egg in low temperature, hazelnuts, duck foie gras

Sea bass

In "Aioli", whelk with green anise

Black truffles winter tuber melanosporum

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

Cushion veal

Preserved, reduced juice with lemon caviar, carrot with ginger

Chartreuse granité VEP

Raspberries and rose water ice cream

Chocolate Grand cru

In fine soufflé pie, cocoa sorbet, mascarpone emulsion



Menu Dégustation 150€

Ceps and chanterelle mushrooms

Cooked, served with an egg in low temperature, hazelnuts and duck foie gras

Scallops

Marinated with lemon caviar, mushrooms and pears

Sea bass

In "Aioli", whelk with green anise

Black truffles winter tuber melanosporum

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

Cushion veal

Preserved, reduced juice with lemon caviar, carrot with ginger

Selection of cheeses

Fruits chutney

Chartreuse granité VEP

Raspberries, rose water ice cream

Chocolate Grand cru

In fine soufflé pie, cocoa sorbet, mascarpone emulsion

