

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€



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€



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€



Fromages affinés par Claire Donnadieu

21€

Sélection de fromages de chèvre par Dominique Fabre

19€



Chartreuse verte VEP

In granité, raspberries and rose water ice cream

25€

Figs

In thin tart, hazelnut praline, spiced wine sorbet

24€

Guanaja chocolate

In fine soufflée tart, mascarpone emulsion and cocoa sorbet

25€



Menu Découverte 85€

Served with two glasses of wine

Red Mullet

Tomatoes with oregano, chickpea crunchy

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

Carabineros

Grilled, tomatoes with oregano, chickpea crunchy

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

