




The MENU

STARTERS

Foie gras, carrot, mango · 26€


Stracciatella, basil, piquillo peppers, daikon radish · 18€  


Lobster, confit vegetables, ginger · 45€  

Mushroom, chestnut, porcini mushroom · 15€ 

Artichoke, tofu, rice · 18€    

FISH

Greater amberjack, asparagus, ratte potato · 40€ 


Arctic char, mussel, leek, almond · 36€ 

Turbot, nokedli, asparagus, truffle · 52€

MEAT

Saddle of lamb, eggplant, lemon · 36€

Angus beef, potato, red wine · 34€

Pigeon, French-style peas · 42€ 

VEGETAL

Nokedli, asparagus, Chipotle chili oil · 22€    

Peas, buckwheat, almond milk · 20€    

CHEESES



Mère Richard **cheeses assortment** · 12€  




Cervelle de canut · 8€  

Faisselle molded by the ladle · 7€  

DESSERTS

Yogurt, raspberry, pesto · 17€

Carrot, passion fruit · 16€  

Chocolate, apple, cider · 16€   

Seasonal fruits · 14€   

Homemade **ice creams and sorbets** 2 scoops of your choice · 7€

Vanilla, hazelnut, chocolate, lemon, red and exotic fruits

The gourmet, coffee, tea or herbal tea · 12€

Kid's MENU

Starter, main course & dessert · 18€

 Gluten-free  Vegan  Vegetarian  Lactose-free

Prices include VAT in euros, service included - The origin of the meat is available at the restaurant entrance - The list of allergens is available from our waiters.

Alcohol abuse is dangerous for your health, please drink responsibly.