



Restaurant welcome you for lunch and dinner from Thursday to Sunday included.
From 12th April, it will be opened from Wednesday to Sunday included
as well as Easter Monday lunch.

Menu

Starters

Raviole

Small grey squirrels and common whelk ravioles, white butter sauce and parsley purée

Cod

Brandade cromesquis, zucchini spaghetti with Asiatic flavours

Ricotta cheese

Creamy ricotta cheese with Espelette peppers,
small garden vegetables with lobster coralline vinaigrette

Duck

Terrine of semi cooked duck foie gras, quince chutney, country bread toast

Courses

Saint Pierre

Saint Pierre slivers and country green asparagus, shellfish "à la marinière"

Red mullet

Roasted red mullets, sweet potatoes purée, condiments, crisp vegetables with olive oil

Beef

"Blonde d'Aquitaine" beef filet roasted in the pan, woodland mushrooms "crispness", reduced juice

Lamb

Roasted lamb chops cooked with thyme, fresh French-style peas, heart of lettuce

Dessert

Chocolate

72% black Chocolate dome, creamy heart, Joconde biscuit, meringue

Mille-feuille

Pistachio mille-feuille, red fruit jam

Praliné fondant

Citrus fruit 'crèmeux', caramel and little crêpes dentelles

Pineapple

Pineapple and rosemary toffee pastry tart, olive oil sorbet

Suggestions

Entrée - Course or Course - Dessert 38 €

Appetizer - Entrée - Course - Dessert - Mignardises 49 €

We stay to your disposal for adapt dishes depending on food allergies or intolerances.

Please, consult us for our diner "Suggestion of the day"
& for Lunch menu at 32 €

Country cheese, young shoots	12 €
Seasonal ice cream and sorbets 'à la minute' - consult us	one portion 4 €
Gourmet coffee or tea and its sweets	15 €
Pop Champagne Pommery and its sweets	21 €
Children menu	15 €

 Homemade courses