

SEASONAL MENU

Appetizer

Marinated wild mackerels, colored tomatoes, horseradish cream

Fish

Sautéed Pollock, zucchini with marjoram, virgin sauce

Meat

Roasted breast of Imperial pigeon, Paimpol white beans and shellfish

Cheese

Beaufort cheese napoleon with bündnerfleisch and meat juice vinaigrette dressing

Dessert

Early raspberry cake with finger biscuits, raspberry sorbet

MENUS

2 courses 95€

APPETIZER-MAIN DISH or MAIN DISH-DESSERT

3 courses 115€

APPETIZER-MAIN DISH-DESSERT

4 courses 135€

APPETIZER-MAIN DISH-CHEESE-DESSERT

5 courses 150€

APPETIZER-FISH-MEAT-CHEESE-DESSERT

A LA CARTE

Appetizers

Layered crab meat, fennel and curry, creamy coral	45€
Frog legs, creamy calf raviolis, snail butter cream	65€
Stracciatella tomatoes, creamy basil with black olive powder	38€

Fish

Sole meunière, potato cream, capers and lemon (to share for two)	220€
Lobster, cherry marmalade with ginger, verbena stock	95€

Meat

Roasted saddle of lamb, cauliflower and broccolis, chickpea puree and coriander (to share for two)	170€
Free-range chicken from Les Landes stuffed with mild peppers, corn and crayfish	65€

We guarantee that our meats are of French origin

Cheese

Selection of matured cheese cart	25€
The plate of the weekly cheese	18€

Dessert

Toast and brioche ice cream, vanilla cream	22€
Dark chocolate from Madagascar, meringue and iced chocolate sauce	24€
Napoleon of your choice:	
• All vanilla: vanilla ice cream, pecan nuts and caramel sauce	
• All chocolate: chocolate ice cream, caramelized crane and cocoa sauce	26€

*Net prices and service included
Checks are not accepted
All credit cards are accepted
Allergen menu at your disposal*