

*« Nulle table ne peut remplacer le partage d'un repas simple
orné d'une touche d'amour et d'amitié. »*

TO SHARE

« Gillardeau » Oysters	Mild red pepper / Sansho pepper	10 €
Burgundy snails (6 or 12 pieces)	In their shells / Warm parsley butter	16 € - 26€
Cod fish cake	Piquillos / Fresh herbs	9 €
Fresh salmon	Greek yogurt / Cucumber	9 €
Mimosa eggs		7 €
Duck foie gras		14 €
Mediterranean mackerel terrine		8€
Cheeses	From Bernard Mure Ravaud	12 €

FRENCH SWEETS

William's Pear 14 €

Hazelnut cream / Vanilla ice cream

Citrus pavlova 14 €

Kalamansi sorbet

Vanilla ice cream 10 €

Caramelized pop-corn

Floating island 12 €

« Pralines roses »

« Carupano » chocolate soufflé 14€

Homemade vanilla yogurt 9€

Paris - Brest 14 €

APPETIZER

Seasonal bitter herbs	Black truffle vinaigrette	12 €
Green kale	Avocado / Pomegranate	18 €
Porcin mushrooms soup	Coco beans and herbs butter	18 €
« Œuf parfait »	Wild mushrooms / Yellow wine sauce	28 €
Sea crab ravioli	Squid served with a persillade / Beef broth	28 €
Duck foie gras	Grilled in « Jospier » / Figs / Porcin mushrooms	28 €
Chicken and duck liver ballotine	Pickles	28€

FISH

Cod fish	Corail lentils / Date fruit	28 €
Mediterranean sea squid	Grilled / Seaweed carnaroli risotto	38 €
Pike cake	Nantua sauce	32 €
Whiting fish	Matelote sauce	28 €

MEAT

Rib roast « Simmental »	(1kg / For 2p) / Potatoes / Wild mushrooms	98 €
Beef tartar	Onions rings / French fries	28 €
Duck filet	Roasted figs	34 €
Veal piccata	Purple artichokes / Mustard leaves	34 €

TRADITION / EVOLUTION

Poached wild salmon	« Beurre blanc » sauce	28 €
Rump steak	Pepper sauce (200g net)	38 €
Veal stew	Heirloom vegetables	38 €
Sweet bread pie	Girolle mushrooms	38 €
« Trenette » pasta	Porcin mushrooms / Poutargue / Italian cheese	38 €