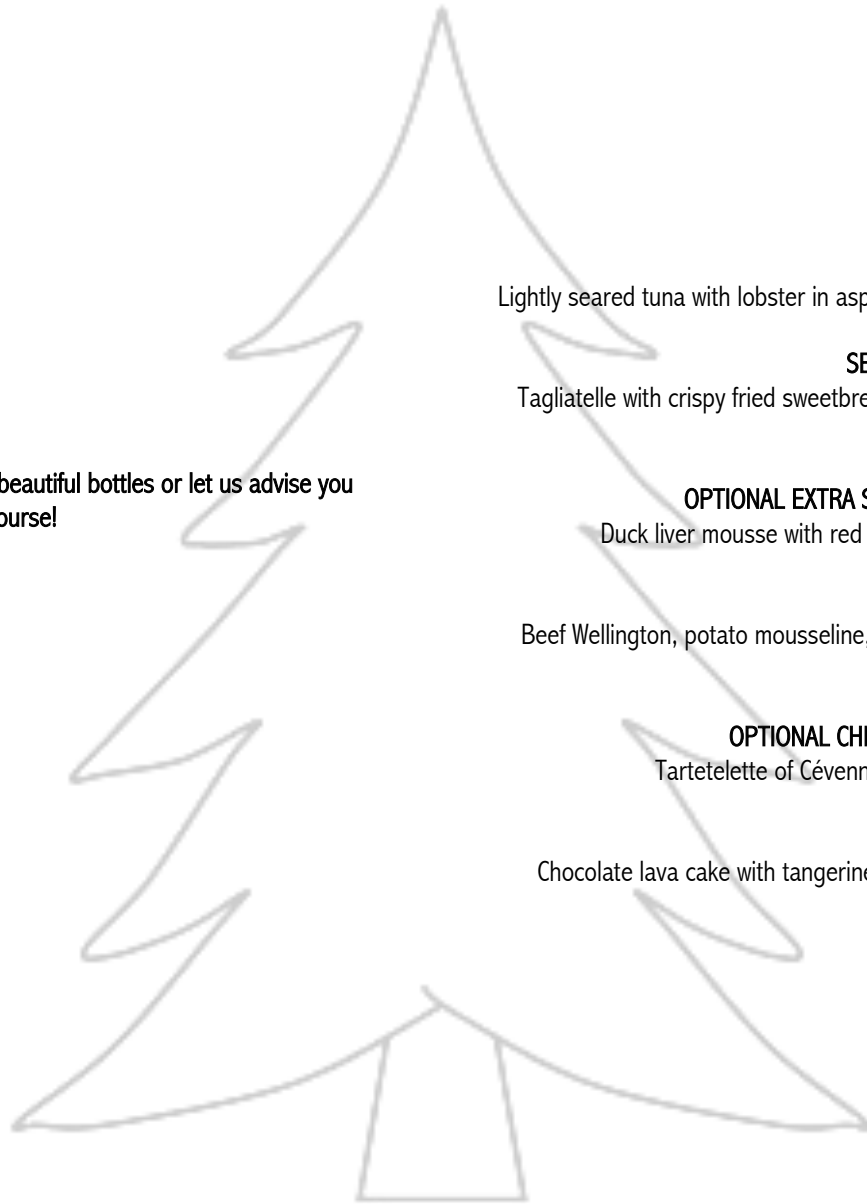


WINE

In consultation with us, choose a nice bottle/ beautiful bottles or let us advise you per glass per course!



MENU

AMUSE

STARTER

Lightly seared tuna with lobster in aspic, morel cream and fennel & red cabbage dressing

SECOND STARTER

Tagliatelle with crispy fried sweetbread, fresh truffle, cream, rocket cress & Parmesan cheese

OPTIONAL EXTRA SECOND STARTER → 5-courses

Duck liver mousse with red apple, walnut compote and miso caramel

MAIN COURSE

Beef Wellington, potato mousseline, roasted beetroot, cabbage rouleau and Madeira sauce

OPTIONAL CHEESE COURSE → 6-courses

Tartetelette of Cévenne onion with Blue Stilton & red Port

DESSERT

Chocolate lava cake with tangerine, pistachio-dragon cream and vanilla ice cream

FRIANDISES