

## APPETIZERS

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Pressed foie gras and farm chicken with nori seaweed, artichoke

butternut ravioli and truffled stracciatella, chestnut coulis

Marinated maquereel, acidulated lentils salad

Shellfish « mariniere », parsley and home-made spaghettis

## FISH

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Roasted sea scallops, beetroot gratin, white balsamic sauce

Steamed monkfish in a creamy white sauce and seaweed butter

Fillet of whiting from Vendée, potato cream, capers and lemon

## MEAT

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Confit veal breast, gnocchis and onions, veal gravy with smoked olive oil

Roasted pigeon breast, stuffed lumacconi with Italian Swiss chard and ricotta

## VEGETABLES

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Organic spelt, carrots with roasted hazelnut and wild sorrel

*We guarantee that our meats are of French origin*

## CHEESE 20€

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Selection of cheeses

## DESSERTS

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Poached quince, walnut shortbread and fresh cream from Bresse

Zacapa rum baba, cream of your choice :  
Brazil Arabica coffee cream or Etrez cream from Bresse

Crunchy fennel, shortbread and lemon sorbet

Dark chocolate from Madagascar, meringue and iced chocolate sauce

## MENUS

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Menu 2 courses 95 €

Menu 3 courses 125 €

Menu 4 courses 148 €