



MENU DE SAISON

Prémises, Starter, Main course, Dessert, Mignardises – 48 €

(For lunch and dinner)

Starter, Main course ou Main course, Dessert – 39 €

(Servi le midi hors week-end et jours fériés)

STARTERS

Perfect egg, cauliflower semolina

Toasted bread emulsion, green oil

Cod sashimi with sweet potato gnocchi

Syrup of beetroot and its multicoloured balls, yellow lemon gel

Veal carpaccio with meat juice vinaigrette



Comté cheese tuiles, rutabaga condiment, onion, walnuts and chervil,
mustard ice cream

MAIN COURSES

Back of lean fish, coral lentil risotto in three flavours



Cream of tomato confit and shallots, chives and lemon confit

Iberian pig pluma, five spice sauce

Sweet potato mash with vanilla, spinach



Duck breast, plantain sauce and chips

Parsnip purée with hazelnut butter



DESSERTS

Carrot cake from my childhood

Orange cream, carrots confit with spices, carrot sorbet

Caramelised apple dome

Granny Smith sorbet, vanilla gel

Our Paris Brest

Caramelized hazelnuts

Lemon “trompe-l’oeil”

Kosher salt shortbread, lemon sorbet

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED



MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – 64 €
(For lunch and dinner)

STARTERS

Homemade langoustine ravioli with mushrooms
Pumpkin bisque with mint and pepper emulsion

Selection of seasonal vegetables “Petit Jardin” style (SG)
Baba ganousch with vegetable condiments

Confit of beef chuck and sweet onion compote tartlet
Creamy chestnut, pear and shallot gelato

MAIN COURSES

Snacked red mullet fillets, rock foam (SG)
Walnut-flavoured treviso purée with endives

Roast turbot with fish stock emulsion (SG)
Courgette purée with chervil and earthy pesto

Beef fillet a la plancha, spicy veal jus (SG)
Around raw and cooked cauliflower

DESSERTS

Carrot cake from my childhood
Orange cream, carrots confit with spices, carrot sorbet
chocolate ice cream

Caramelised apple dome
Granny Smith sorbet, vanilla gel

Our Paris Brest
Caramelized hazelnuts

Lemon “trompe-l’oeil”
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette (SG)
Fresh fruits

Grand Marnier Soufflé
Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED.

Starters

- Perfect egg, cauliflower semolina – 18€
Toasted bread emulsion, green oil
- Cod sashimi with sweet potato gnocchi – 18€
Syrup of beetroot and its multicoloured balls, yellow lemon gel
- Veal carpaccio with meat juice vinaigrette – 18€ (SG)
Comté cheese tuiles, rutabaga condiment, onion, walnuts and chervil,
mustard ice cream
- Homemade langoustine ravioli with mushrooms – 23€
Pumpkin bisque with mint and pepper emulsion
- Selection of seasonal vegetables “Petit Jardin” style - 23€ (SG)
Baba ganousch with vegetable condiments
- Confit of beef chuck and sweet onion compote tartlet – 23€ (SG)
Creamy chestnut, pear and shallot gelato

Main courses

- Back of lean fish, coral lentil risotto in three flavours – 31€ (SG)
Cream of tomato confit and shallots, chives and lemon confit
- Snacked red mullet fillets, rock foam – 35€ (SG)
Walnut-flavoured treviso purée with endives
- Roast turbot with fish stock emulsion – 38€ (SG)
Courgette purée with chervil and earthy pesto
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- Iberian pig pluma, five spice sauce – 30€ (SG)
Sweet potato mash with vanilla, spinach, and crisps
- Duck breast, plantain sauce and chips – 32€ (SG)
Parsnip purée with hazelnut butter
- Beef fillet a la plancha, spicy veal jus – 41€ (SG)
Around raw and cooked cauliflower
- Sauteed sweetbreads with veal jus – 46 €
Potatoes mousseline and pan-fried mushrooms

Vegetarian dishes



Raviole, onion and orange compote – 28€
Topinambour espuma

Spinach risotto – 27€
Fennel, preserved lemons, parmesan



Children's Menu 16 €



Fish or Meat from the market
Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert

Cheeses and Desserts



Carrot cake from my childhood – 16€
Orange cream, carrots confit with spices, carrot sorbet
chocolate ice cream



Caramelised apple dome – 16€
Granny Smith sorbet, vanilla gel

Our Paris Brest – 16€
Caramelized hazelnuts

Lemon “trompe-l’oeil” – 16€
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette – 16€
Fresh fruits



Grand Marnier Soufflé – 18€
Hot orange preserve, chocolate ice-cream

Selection of French cheeses - 17 €

NET PRICES - TAXES AND SERVICE INCLUDE



Our dishes are « homemade » cooked on site from local products.

Gluten free (other dishes can also be adapted to be served without gluten).

The list of allergens that can be found in our dishes, is available.