



Traditional and modern cuisine

Culinary inspiration respecting seasonal products
and our local heritage

Chef Arnaud Ajax - Pignier

The Lunch Menu

2 Courses menu

Starter / Main Course or Main Course / Dessert

€ 29

3 Courses menu

Starter / Main Course / Dessert

€ 36

Starters € 14

Beetroot tartare, light mousse with Meaux mustard, pepper chips

(Mustard - lactose)



Green asparagus velouté, perfect egg, foam infused with Colonnata bacon

(Lactose - egg)

Main Courses € 22

Meagre loin, Thai-style ramen broth, carrot mousseline

(Fish - lactose - sesame - celery)



Supreme of free-range chicken, potato gnocchi and chervil,

reduced chicken jus with whole-grain mustard

(Lactose - gluten - mustard)

Desserts € 12

Grandma's Tarte Tatin, Isigny cream with vanilla

(Lactose - gluten - egg - nuts)



Chocolate - vanilla delight:

Chocolate crumble, hot chocolate - vanilla siphon, chocolate tile and shards, vanilla ice cream

(Lactose - gluten - egg - nuts)

Menu L'Essentiel € 56



A desire to revisit a starter or a dish offered on the menu - Extra €6

Starters

Purple artichoke barigoule, Colonnata bacon

(Allergen-free)




Cuttlefish tartare with citrus, blood orange vinaigrette

(Gluten - sulfite - lactose)

Main Courses

Mediterranean amberjack, tomato broth, ratte potato

(Fish - lactose - sulfite)




Aveyron lamb saddle, Jerusalem artichoke, rosemary lamb jus

(Lactose - eggs - sulfite)

Desserts

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, combava

(Lactose - nuts - gluten)



Caramelized royal chocolate, chocolate ganache and tuile, chocolate sauce

(Egg - lactose - nuts - gluten)

A la Carte



Starters

Purple artichoke barigoule, Colonnata bacon

(Allergen-free)

€16

Cuttlefish tartare with citrus, blood orange vinaigrette

(Gluten - sulfite - lactose)

€18

Périgord duck foie gras, mango and passion fruit, warm homemade gingerbread

(Gluten - sulfite - lactose - nuts)

€27

Saint-Jacques ravioli from Saint-Malo, Mediterranean prawns,

foie gras cream, reduced bisque

(Shellfish - crustaceans - lactose - gluten - sulfite)

€29

Maison Sturia - the expertise of French caviar

Selection of Oscietre caviar with briny, milky, and olive oil flavors

€85 for 30 grams

Dishes

A vegetarian craving?

Try our market plate, made with the finest vegetables of the day

€24

Mediterranean amberjack, tomato broth, ratte potato

(Fish - lactose - sulfite)

€28

Mediterranean monkfish tail with Iberian Lomo,

cauliflower variations, monkfish broth

(Fish - lactose - sulfite - eggs)

€36

Aveyron lamb saddle, Jerusalem artichoke, rosemary lamb jus

(Lactose - eggs - sulfite)

€34

Aubrac beef fillet, Burgundy jus, reinvented potato gratin

(Lactose - eggs - sulfite)

€38

Cheeses

Selection of ripened cheeses with its condiments

(Lactose - nuts)

€19

Desserts

Grandma's Tarte Tatin, Isigny cream with vanilla

(Lactose - gluten - eggs - nuts)

€12

Chocolate - vanilla delight:

Chocolate crumble, hot chocolate - vanilla siphon, chocolate tile and shards, vanilla ice cream

(Lactose - gluten - eggs - nuts)

€12

Caramelized royal chocolate, chocolate ganache and tuile, chocolate sauce

(Egg - gluten - lactose - nuts)

€14

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, combava

(Gluten - lactose - nuts)

€14

Children's Menu €15

Dishes

Ham and cheese gnocchi

Dessert

2 ice creams of your choice

Drinks

Syrup, Diabolo or Fruit Juice