



Traditional & Contemporary Cuisine

Culinary inspiration rooted in respect for seasonal produce
and our local terroir.

Chef Arnaud Ajax - Pignier

Lunch Menu

2 Courses menu

Starter / Main Course or Main Course / Dessert

€32

3 Courses Menu

Starter + Main Course + Dessert

€42

Starters €14

Octopus ravioli with daikon and Sriracha ketchup

(Molluscs, garlic, soy, sesame)




Roasted old tomato, tomato jam and burrata Mousse

(Lactose, gluten, garlic, soy)

Main Courses €24

Sea bream fillet "Portefeuille style", basil zucchini tagliatelle, oil sauce with tomato

(Fish, pine nuts, lactose)




Lamb shoulder confit 7 hours, flat coco beans, mashed potatoes and lamb juice

(Lactose, gluten)

Les Desserts €12

Floating island, Tonka bean custard and salted butter caramel

(Lactose, eggs, nuts)



Peach pavlova with vanilla meringue

(Lactose, eggs)

Menu L'Essentiel €56

If you wish to substitute a starter or main course with a dish from the à la carte menu: supplement €6.

Starters

Vegetable gyoza with yuzu japanese broth

(Sesame, gluten, soy, garlic)

Razor clams gratinated with parsley butter

(Shellfish, gluten, milk)

Main Courses

Cod back, white wine butter with yellow wine and cod roe, fried parmesan risotto

(Fish, milk, sulphites)

Supreme of guinea fowl "Label Rouge Challans" cooked at low temperature,
sweet potato and summer vegetables, reduced poultry jus

(Milk, sulphites)

Desserts

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

(Milk, gluten, nuts)

Chocolate & vanilla delight:

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

(Eggs, milk, gluten, nuts)

La Carte



Les Entrées

Vegetable gyoza with yuzu japanese broth

(Sesame, gluten, soy, garlic)

€16

Razor clams gratinated with parsley butter

(Shellfish, gluten, milk)

€18

Sea bream carpaccio with citrus (lemon, lime, kaffir lime)

(Fish - gluten)

€24

Tuna tataki, wasabi mayonnaise, chef's broth

(Fish - gluten - egg - soy - sesame)

€26

Maison Sturia - the expertise of French caviar

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

€85 les 30 gr

Les Plats

A vegetarian craving?

Potato gnocchi, tomato sauce, and summer vegetables

(Gluten- lactose)

€24

Cod back, white wine butter with yellow wine and cod roe,

fried parmesan risotto

(Fish - lactose - sulfite)

€28

Halibut back, saffron fish stock, trilogy of mini carrots

(Fish - sulfite - lactose)

€32

Supreme of guinea fowl "Label Rouge Challans" cooked at low temperature,

sweet potato and summer vegetables, reduced poultry jus

(Lactose - sulfite)

€29

Beef fillet, toast with brown butter, mashed potatoes with a well of beef jus

(Lactose - gluten - sulfite)

€38

Les Fromages

Selection of aged cheeses with its condiments

(Lactose - nuts)

€19

Les Desserts

Floating island, Tonka bean custard and salted butter caramel

(Lactose - egg - nuts)

€12

Peach Pavlova, vanilla meringue

(Lactose - egg)

€12

Chocolate & vanilla delight:

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

(Eggs - lactose - gluten - nuts)

€14

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

(Lactose - gluten - nuts)

€16

Children's Menu €15

Dishes

Ham and cheese gnocchi

Dessert

2 ice creams of your choice

Drinks

Syrup, Diabolo or Fruit Juice