

# 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

Poached pear with tonka bean

(Lactose - gluten - eggs - nuts)

€12

Mont - Blanc dessert

(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