

Our Entries

*Perfect egg, root purée, porcini mushroom cream
pan-fried foie gras... €25.50*

★

*Scallop carpaccio, whipped cream of garden herbs, Burgundy truffle,
pine nuts, hazelnuts and young shoots...€28.00*

★

*Buckwheat blinis, crab and smoked haddock, green apple and beetroot,
honey and yellow wine vinaigrette...€25.00*

★

*Our homemade foie gras medallion with Iranian pistachio crust,
quince ketchup and candied kumquat, walnut and cranberry bread...€28.50*

★

Puff pastry crust with mushrooms and morels in yellow wine...€27.50

★

Scallop and lobster ravioli, vegetable broth, lobster cappuccino...€26.50

Our Dishes

*Scallops just seared on the grill, sweet potato puree with spices,
candied pork belly, Beluga lentil cream...€45.00*

★

*Confit venison shoulder, truffled potato purée, pan-fried foie gras,
carrots, roasted parsnips and carcass juice...€ 42.00*

★

*Wild boar filet mignon in a puff pastry crust, stuffed
with foie gras and seasonal mushrooms, root purée, full-bodied juice,
mushroom and morel sauce with yellow wine..€ 49.00*

★

*Fillet of red mullet (depending on availability)
squash risotto, king prawns, shellfish and lobster cappuccino... €46.00*

★

*Are you allergic or intolerant? Tell us when you arrive,
we'll take care of the rest!*

Our list of allergens contained in our dishes is available upon request.

★

The Clavel €40.00
excluding cheese €35.00

Appetizers

★

*Rabbit ballotine, trumpets, pistachios and red onion confit,
crunchy vegetable salad and hazelnuts.*

★

*Confit of beef cheek, creamy potatoes with horseradish,
candied carrots and meat juice.*

★

*Cheese plate, salad and nuts Or cottage cheese
Or pineapple preserved in spices, mojito sorbet.*

★

*Crispy chocolate, morello cherries and cocoa nib tile,
chocolate ice cream, vanilla foam.*

The Saint Pierre

55€00

Appetizers

★

*Our homemade foie gras medallion » with Iranian pistachio crust,
quince ketchup and candied kumquat, walnut and cranberry bread.*

★

*Cod loin (depending on availability) roasted on its skin,
risotto with mushrooms and morels in yellow wine, cucurbits with spices.*

★

*Cheese plate, salad and nuts Or cottage cheese
Or candied pineapple with spices, mojito sorbet*

★

*Chestnut crunch, opalys ganache with yellow wine,
caramelized apples with curry,
vanilla and local wine espuma, walnut ice cream.*

The « Dungeon 70€00 Around the scallop

Appetizers

★

*Scallop carpaccio, whipped cream of garden herbs, Burgundy truffle,
pine nuts, hazelnuts and young shoots.*

★

Seared scallops, squash risotto, lobster cappuccino.

★

*Surf & turf, scallops and pork belly confit with spices,
creamy Beluga lentils and blood carrots.*

★

*Cheese plate, salad and nuts **Or** cottage cheese
Or candied pineapple with spices, mojito sorbet.*

★

*Around the pear, tonka bean ganache, vanilla sponge cake,
peanut ice cream.*

Children's Menu (-12 years) €12.00

*

*Diabolo **Or** water syrup*

★

*Roasted free-range chicken supreme,
served with fresh pasta with cream and parmesan..*

Or

*Angus beef fillet tip
served with fresh pasta with cream and parmesan.*

★

Valrhona Caribbean Chocolate Mousse

Or

*2 scoops of sorbet or Alpine ice cream of your choice,
crumble and salted butter caramel*

★

All our meats are of French and EU origin

Before Desserts

Candied pineapple with spices, mojito sorbet... €6.00

★

Cheese plate, salad and nuts... €9.50

☆

White faisselle... 5€00/ with cream or fruit coulis... 6€00

Our Desserts

Choux»: hazelnut and candied chestnut diplomat, candied lemon jelly, peanut ice cream... 13€00

★

Iggy d'Or : brown sugar sable, creamy Bahibe chocolate, exotic jelly, coconut ice cream and coconut foam... 13€50

★

« Chestnut crunch»: Opalys ganache with yellow wine, caramelized frog apples with curry, walnut ice cream, vanilla espuma with straw wine... €12.50

★

Honey pear : pear and grape chutney with yellow wine vinegar, puffed rice with dulcey chocolate, chestnut honey foam, honey and pine nut ice cream... €12.50

★

Colonel : lemon sorbet, vodka... 12€50

★

Ice creams and sorbets from the Alps

(The ball... €3.00)

Bourbon Vanilla Valrhona Dark Chocolate* Arbois Yellow Wine*

Walnuts Caramel Coffee Hazelnut *Coconut*

Mango Blackcurrant from Burgundy Raspberry*

Lemon Strawberry Passion*

★

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