

### **Our Starters**

*Tuna tartare from our French coasts depending on availability  
Thai flavors, seaweed pickles with lemon, crunchy vegetables... 28€00*

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*Oeuf Parfait", cream of morel and mushrooms, asparagus tips... 26€00*

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*Puff pastry with mushrooms and morels in yellow wine... 27€00*

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*La Burrata di Bufala, candied red peppers, tomato water lemon and basi... 25€00*

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*Our homemade foie gras with figs, pistachio and cranberry,  
mango ketchup with white balsamic vinegar, walnut bread... 29€00*

### **Our Main Courses**

*Roasted cod with skin on, fresh pea broth, zucchini, orzo with lobster cream... 45€00*

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*Coastal sole, risotto with mushrooms, morels, and wild garlic... 58€00*

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*Veal filet mignon in a marinated ham crust with lemon and basil... 46€00  
eggplant caviar, crushed fried potatoes with olives and capers,  
reduction of carrot juice*

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*Beef fillet "origin France", potatoes with herbs,  
onions confit, mushroom sauce and morels with yellow wine ... 48€00*

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### **'Appetizer**

*Iberian Ham 'Pata Negra Bellota  
100g... 38 €€00*

*Cromesquis risotto morels and comté « hors d'Age »  
par 6...10€00 / par 12..€ 20€00*

*Are you allergic or intolerant? Please inform us at the time of taking your order*

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



*The «Forge» 55€00/pers*

*Without Cheese 50€00/pers*

*Amuse bouche*

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**Starters**

*Salmon gravlax refined beetroot and vodka, cream of green lentils with ginger and herbs,  
young shoots*

**Or**

*Our homemade foie gras with figs, pistachio and cranberries, mango ketchup with  
white balsamic vinegar, walnut bread Plats*

**Main**

*Fillet of roasted cod with skin on, fresh pea broth, zucchini, orzo with lobster cream*

**Or**

*Slow-cooked pork belly with spices, sweet potato purée with peanut and coriander,  
jus and carrot*

**Cheeses**

*Cheese platter, salad and nuts*

**Or**

*White faisselle*

**Or**

*Pineapple confit with spices, mojito sorbet.*

**Desserts**

*The crunchy chestnut, dark chocolate caribbean valrhona, peanut ice cream  
frothy vanilla milk, salted butter caramel*

**Or**

*Inspiration "seasonal fruit", Breton shortbread, yogurt ice cream*

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***All our meats are of French origin***

*The «Dungeon» 75€00/person*

*Excluding Cheese 70€00/person*

*Amuse bouche*

***1st Starter***

*Tuna from our French coasts depending on availability*

*Thai flavor and seaweed pickles with lemon, crunchy vegetables*

***2nd Starter***

*Tempura of turbot fillet lobster broth with fresh peas, zucchini, and orange*

***Main***

*Medallion of beef fillet "origin France" potatoes with herbs,  
candied onions with mushrooms and morels with yellow wine*

***Cheeses***

*Cheese platter, salad and nuts*

*Or White faisselle Or Pineapple confit with spices, mojito sorbet.*

***Dessert***

*Granny Smith apples pavlova, apple jelly, dill ganache, verbena sorbet, juice with olive oil*

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***Children's Menu (under 12) 12€00***

*Diabolo Or fruit cordial Roasted free-range chicken supreme, accompanied by fresh  
pasta with cream and parmesan.*

***Or***

*Beef tenderloin, served with fresh pasta with cream and parmesan*

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*Valrhona Caribbean Mousse*

***Or***

*Chocolat*

***Or***

*2 scoops ice cream from the Alps with choice of crumble and salted butter caramel.*

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## **Our Desserts\***

*The Colonel, vodka, lemon sorbet... 12€50*

*The duo Chartreuse liqueur, Chartreuse ice cream Fougères sour cherries ... 14€50*

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*The crunchy chestnut, dark chocolate caribbean valrhona, peanut ice cream  
frothy vanilla milk, salted butter caramel ... 14€00*

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*Soft nuts, crème brûlée with yellow wine, caramelized apples and candied in straw  
wine, ice cream with yellow wine... 14€00*

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*Iggy d'Or, brown sugar shortbread, Bahibe creamy,  
exotic jelly, coconut foam, crispy golden splendor... 15€00*

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*Pavlova apple granny Smith, apple jelly, dill ganache,  
verbena sorbet, olive oil juice... 14€00*

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### **Ice cream and sorbets from the Alps**

*(per scoop...3€00)*

*Vanilla Bourbon\*Dark Chocolate Valrhona\* \*Peanut \*Caramel\* Chartreuse\*  
\*Coconut\* Yogurt\**

*Gooseberry and Raspberry\*Strawberry\*  
\*White Jasmine Peach \*Lemon\*Apricot\*Strawberry*

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### **Cheeses**

*Cheese platter, salad and nuts...9€50*

*White wafers ...6€00 / cream Or fruit sauce ...6€50*

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