Our Entries

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Our homemade foie gras with pistachio crust from Iran and cranberries,
quince ketchup, nut bread ... 29€50

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Scallop carpaccio from our French coasts (according to arrival),
pomelo and pomegranate, seaweed pickles,
whipped cream with herbs and passion juice with lime... 28€50

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Pan-fried foie gras, parmentier of deer shank and chanterelle mushrooms,
meat sauce....29€00

*

Puff pastry crust with mushrooms and morels in yellow wine... 27€50

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Sablé oats with Combava,
breton lobster and smoked haddock, candied beetroot and young shoots... 27€50

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Our Dishes

Scallops from our French coast (according to arrival)
just grilled on the plancha, creamy from Jura lentils to young leeks,
smoked bacon cream and roasted garlic ... 45€00

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Half-lobster (depending on availability)
roasted with yellow wine butter, butternut and celery,
risotto with mushrooms and morels in wine ...58€00

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Angus" steak
risotto with mushrooms and morels in yellow wine, guanciale,
roasted shallots, meat sauce... 50€00

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Moelleux of confit beef chuck (cooked for 15 hours), pan-fried foie gras, mashed carrots with ginger, tempura of red onions, meat sauce... 45€00

*

« To open your appetite »

Cromesquis of risotto morilles and comté

for 6...10€00 Or for 12...€20€00

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Are you allergic or intolerant? Please let us know when your order is placed. Thank you. Our list of allergens contained in our dishes is available on request.

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All our meats are of French and European origin

Menu

"Between Land and Sea"

€58/person

Excluding Cheese 50€00/person

Amuse-bouche

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Entries

Smoked trout maki, lemon seaweed mascarpone, pomegranate, and passion crispy vegetable salad

Or

Our homemade foie gras with pistachio crust from Iran and cranberries,

quince ketchup, nut bread

Dishes

Moelleux of confit beef chuck (cooked for 15 hours),
mashed carrots with ginger, tempura of red onions, meat sauce ,

Or

Bar fillet (depending on supply)
roasted on its skin à la plancha, creamy with Jura lentils and leeks,
smoked bacon cream and roasted garlic

Cheeses

L'instant Fromager "our suggestion of the moment"

Or

Pineapple confit with spices, mojito sorbet

Desserts

Dulcey pie, candied quince, yuzu jelly, caramel ice cream

Or

Chou pastry pistachio and raspberry cabbage, pistachio ganache,
raspberry sorbet

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Thank you. Our list of allergens contained in our dishes is available on request.

*

All our meats are of French and European origin

« The Scallops »

"The Pearl of the seasons"

€78.00/person

Excluding Cheese €70.00/person

Amuse-bouche

*

1st Entry

Scallop carpaccio from our French coasts "according to arrival",

pomelo and pomegranate, seaweed pickles with lemon,

whipped cream with herbs and passion juice with lime

2nd Entry

Fresh scallops, royal candied butternut,

lobster cappuccino

Flat

Scallops just seared on the plancha, mushroom risotto

and morels with yellow wine, roasted hazelnuts, smoked bacon

cream and roasted garlic

Cheeses

L'instant Fromager "our suggestion of the moment"

Or pineapple confit with spices, mojito sorbet

Dessert

Iggy d'Or, brown sugar shortbread, creamy Bahibe,
exotic jelly, coconut foam, crispy gold shard

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Children's Menu (-12 years old) €12.00

Diabolo Or syrup with water

Roasted farm chicken supreme with fresh pasta with cream and parmesan Or
Tip of the beef fillet served with fresh pasta with cream and parmesan

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Valrhona Caribbean chocolate mousse or 2 ice cream scoops from the Alps of your choice
crumble and salted butter caramel*

Our Desserts

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Crunch martini mango, passion fruit,
puffed rice, mango sorbet...15€00

*

Dulcey Tarte, candied quince, yuzu jelly, caramel ice cream...
14€00

*

Chou pastry pistachio and raspberry, pistachio ganache,
raspberry sorbet ... 15€00

*

The duo, chartreuse liqueur and ice cream
griottes de Fougerolles... 14€50

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Iggy d'Or, brown sugar shortbread, creamy Bahibe,
exotic jelly, coconut foam, crispy gold shimmer... 15€00

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

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Ice creams and sorbets from the Alps
(The ball...€3.00)
Bourbon Vanilla*Valrhona Dark Chocolate*Raspberry
*Peanut *Caramel* Chartreuse* Lemon*Pralin *
Burgundy black currant
Verbena* Yellow wine * Yogurt*

*

Cheeses
L'instant Fromager "our suggestion of the moment"...€9.50

Blanc faisselle ...6€00

Cream or fruit coulis ...6€50

Or pineapple confit with spices, mojito sorbet.

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