

## SEASONAL MENU

### Appetizer

Octopus « a la plancha », light smoked potato, samphire

### Fish

Roasted monkfish, root vegetables, brown shrimp consommé

### Meat

Breast of Challans duck with Sancho pepper, onion purée and pickled cherries

### Cheese

Brillât savarin, pear and rocket

### Dessert

Crunchy fennel, shortbread and lemon sorbet

## MENUS

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2 courses 95€

APPETIZER-MAIN DISH or MAIN DISH-DESSERT

3 courses 115€

APPETIZER-MAIN DISH-DESSERT

4 courses 135€

APPETIZER-MAIN DISH-CHEESE-DESSERT

5 courses 150€

APPETIZER-FISH-MEAT-CHEESE-DESSERT

## A LA CARTE

### Appetizers

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Layered crab meat, fennel and curry, creamy coral	45€
Frog legs, creamy calf raviolis, snail butter cream	65€
Stracciatella tomatoes, creamy basil with black olive powder	38€

### Fish

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Sole meunière, potato cream, capers and lemon (to share for two)	220€
Lobster, cherry marmalade with ginger, verbena stock	95€

### Meat

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Roasted saddle of lamb, cauliflower and broccolis, chickpea purée and coriander (to share for two)	170€
Free-range chicken from Les Landes stuffed with mild peppers, corn and crayfish	65€

*We guarantee that our meats are of French origin.*

## Cheese

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Selection of matured cheese	25€
The plate of the weekly cheese	18€

## Dessert

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Our plum Tatin	22€
Dark chocolate from Madagascar, meringue and iced chocolate sauce	24€
Strawberry vacherin glazed with olive oil and Bresse cream	26€

*Net prices and service included  
Checks are not accepted  
All credit cards are accepted  
Allergen menu at your disposal*