

The Gourmet Menu at €44.00

Served at lunch & dinner from Wednesday to Saturday

Cocktails - €9.50

Spritz - with Apérol, Campari, or St Germain elderflower

Americano - Campari - White Martini - Red Martini - Orange slice

Mojito - Lime - Mint leaves - White rum - Cane sugar

Cosmopolitan - Vodka - Cointreau - Lemon juice - Cranberry juice

Planteur - Dark rum - White rum - Orange juice - Pineapple juice

Pina Colada - White rum - Malibu - Pineapple juice

Sex on the Beach - Vodka - Peach liqueur - Pineapple juice - Cranberry juice

Virgin Mojito - €7.50 Lime juice - Mint leaves - Cane sugar

Virgin Pina Colada - €7.50 Pineapple juice - Coconut milk

Virgin Florida - €7.50 Pineapple juice - Orange juice - Lemon juice - Grenadine

A Starter à la carte (outside menu): €13.50

Today's Starter

Homemade Foie Gras Terrine with Soft Apricots

Apple chutney and mixed greens

Soft-Boiled Organic Farm Egg with Cream and Truffle Shavings

Leek fondue with salted butter

Crispy Prawns with Crunchy Vegetables

Thai coriander vinaigrette - Roasted pine nuts

French Pink Trout Tataki Marinated in Gravlax Style

Light Dill Whipped Cream - Seeded Baguette Toast

Avocado Tartare with Crayfish Tails

Pink Grapefruit and Aurore Sauce - Balsamic Vinegar Caramel

Andouille de Vire and Crayfish Tails Roasted with Cider

On a Buckwheat Blini - Mixed Salad

Grilled Razor Clams with Garlic and Parsley

Veggie Bruschetta with Avocado Tartare

Cherry Tomatoes Confit with Fresh Thyme, Toasted Pine Nuts, Marinated Grilled Baby Artichokes, Arugula, Fresh Basil

A La Carte Dish (Outside Set Menu): €23.50

Dish of the Day

Limousin Lamb Roast

Honey and thyme vegetables - Cider and rosemary sauce - Penne gratin with Parmesan

Black Angus Sirloin Flank Steak on the Plancha

Shallot sauce confit in salted butter - Fresh parsley-seasoned Ratte potatoes

Classic Prepared Salers Beef Tartare

Farm-fresh organic egg - Fresh condiments - Homemade skin-on fries - Green salad bouquet

Veal Kidneys Flambéed with Calvados

Old-style mustard and fresh tarragon sauce - Fine fresh tagliatelle

Barbary Duck Breast on the Plancha

Wild blueberry sauce - Parmesan cream polenta

Sea Bream Fillet on the Plancha - Orange and Spiced Beurre Blanc

Zucchini and fresh mushroom flan - Spring vegetables

Traditional Simmental Beef Cheek Stew

Fine fresh tagliatelle - Honey-glazed seasonal vegetables with fresh thyme

Veggie: Royans Ravioli with Spinach and Fresh Cheese

Confit cherry tomatoes - Toasted pine nuts - Fresh basil - Parmesan shavings

A La Carte Dessert (Outside the Set Menu): €13.50

Today's Dessert

A Plate of Four Cheeses

Salad Bouquet - Walnut Kernels - Black Cherry Jam

Gourmet Coffee

and its assortment of sweet treats

Pavlova with Fresh Fruits

Artisanal Apple Sorbet - Meringue Petals - Whipped Cream - Red Fruit Coulis

Dark Chocolate Feuillantines (64% Intense Cocoa)

Crème Anglaise - Artisanal Salted Butter Caramel Ice Cream

Duo of Warm Suzette-Style Crêpes

Artisanal Grand Marnier Ice Cream with Candied and Marinated Orange Peel

Profiteroles with 64% Intense Dark Chocolate

Artisanal Vanilla Ice Cream - Sliced Almonds - Whipped Cream

Homemade Rum Baba with St. James Amber Rum

Spiced Pineapple Carpaccio - Whipped Cream and Sliced Almonds

Caramelized Pear Delight Tatin-Style

On a Mini Crêpe Cake - Artisanal Isigny Cream Ice Cream

Lemon Bergamot Meringue Tart

On a Homemade Shortbread Biscuit with Earl Grey Tea Aromas

Colonel Cup - Artisanal Lemon Sorbet

Fresh Berry Bouquet - Vodka