



MARKET MENU 59 €

STARTER - MAIN DISH -  
DESSERT  
CHEESE SUPPLEMENT 14 €

STARTER - MAIN DISH  
OR MAIN DISH - DESSERT 47 €

MAIN DISH ONLY 35 €

DISCOVERY MENU 85 €

FOIE GRAS TERRINE WITH  
COCOA AND PIEDMONT  
HAZELNUTS, WILLIAM PEAR  
CHUTNEY AND BRIOCHE.

SAINT JACQUES GLAZED  
WITH ROSEMARY BUTTER,  
GARDEN SELECTION OF  
VEGETABLES,

VEAL FILET MIGNON,  
GRAVY REDUCTION WITH  
IRISH WHISKEY, CHERVIL  
ROOT AND BAKED POTATO

CHEESEBOARD SERVED WITH  
FRESH SALAD AND ARTISAN  
JAM.

CHOICE OF DESSERT

*THE MENU IS FOR ALL GUESTS  
AT THE TABLE*

CHILDREN’S MENU 19 €

STEAK MINCED BY US  
OR FISH FILET

CRUNCHY MASHED POTATOES  
OR SEASONAL VEGETABLES

CHUNKY CHOCOLATE COOKIE  
AND KINDER BUENO ICE CREAM

MENU

ENTREES

SAINT JACQUES GLAZED WITH ROSEMARY BUTTER, ACCOMPANIED BY A GARDEN SELECTION OF VEGETABLES, CARROTS, FENNEL AND NIÇOISE COURGETTES.

PUMPKIN VELOUTÉ, EGG PARFAIT, ACCOMPANIED BY CHANTERELLE MUSHROOMS FROM HAUT PAYS AND CRISPY BACON CHIPS.

TERRINE OF GERS FOIE GRAS / FOIE GRAS TERRINE FROM GERS MARBLED WITH COCOA AND PIEDMONT HAZELNUTS, SERVED WITH WILLIAM PEAR CHUTNEY AND SARRIETTE BRIOCHE.

LOBSTER ON A BED OF TAGLIOLINI, ACCOMPANIED BY LEEK FONDUE FLAVOURED WITH VERMOUTH AND A CREAMY BISQUE.

MEAT DISCHES

BEEF CHEEK SLOW-COOKED FOR SEVEN HOURS, SERVED WITH A MOUSSELINE OF RATTES DE TOUQUET POTATOES, SPRINKLED WITH TRUFFLE.

SUD OUEST DUCK FILET, CORN COOKED TWO WAYS, GRAVY REDUCTION WITH CHESTNUT HONEY.

FRENCH VEAL FILET MIGNON WITH A CRUST OF NUTS AND BACON, GRAVY REDUCTION WITH IRISH WHISKEY, CHERVIL ROOT AND BAKED POTATO WITH CHEESE FROM CITEAUX ABBEY.

FISHERY DISCHES

PAN-FRIED TROUT FILET, ACCOMPANIED BY A BUTTERNUT SQUASH AND CARROT MIX, BLACK GARLIC AND SOUMBALA SPICED MOUSSE.

LINE-CAUGHT SEABASS IN AN OPEN RAVIOLI, SERVED WITH SEASONAL VEGETABLE JULIENNE AND MOULES MARINIÈRE FLAVOURED WITH TURMERIC.

CHEESEBOARD

CHEESEBOARD SERVED WITH FRESH SALAD, ACCOMPANIED BY ARTISAN JAM.

DESSERTS

HEMISPHERE OF SWISS MERINGUE MONT BLANC FASHION, ACCOMPANIED BY VANILLA CREAM WITH ARDECHE CHESTNUTS, BLACKCURRANT SORBET, AND SPRINKLED WITH MARRONS GLANCES.

COCONUT LAYER CAKE GLAZED IN THE STYLE OF A RAFFAELLO CANDY, SERVED WITH DICED EXOTIC FRUIT AND PASSION FRUIT SORBET.

GRAND MARNIER SOUFFLÉ, CORSICAN CLEMENTINE SORBET  
AND CANDIED ORANGE CHIPS  
*TO BE ORDERED AT THE START OF THE MEAL*

DESSERT OF THE DAY