



OUR STARTERS

Sea Bream and salmon Tartare, spring onion, Yuzu flavor pearls, black radish and sesame oil.	18€00
Homemade Foie gras Terrine, red onion confit with truffle, toasted brioche	18€00
Beetroot Carpaccio, poached egg and parsnips cream, parmesan crumble	17€00
French onion soup au gratin, croutons and truffle slices	17€00
Black Truffle Scrambled Eggs & Toasts	20€00
On a mix of forgotten vegetables, Burrata and its almond pesto	18€00

OUR FRESH PASTAS

Ravioli Stuffed with Truffle and Truffles havings	26€00
Cannelloni of Foie gras and leek fondue	24€00
Lemon confit Risotto, vegetable hash, Parma ham chips	22€00



OUR MEATS AND FISHES

Wellington-style Beef Tenderloin on mushroom duxelles, puff pastry discs truffle juice, potatoes au gratin	30€00
Veal Saltimbocca, sweet onion cream, tagliatelle with roasted tomato pesto (pesto rosso)	28€00
Beef tartare with sun-dried tomatoes	22€00
Rack of Lamb with thyme, low temperature cooking, wilted spinach and forgotten vegetables	28€00
Half-cooked Tuna Steak, pan-fried Foie gras, truffle juice Rossini-style	28€00
Scallops snacked with clementine caramel, mashed carrots, lemongrass emulsion.	30€00

OUR DESSERTS



Raspberry mousse between crispy Speculoos biscuits, crunchy chocolate jelly with balsamic and raspberry	14€00
FrenchPie « Bourdaloue » served lukewarm, vanilla ice cream	12€00
Chestnut Tiramisu, Corsican clementines and pink biscuit	14€00
On a coco biscuit, crispy chocolate, passion fruit entremet, chocolate mousse, grated coconut and mango coulis	14€00
Gourmet Champagne	15€00
Gourmet Coffee	12€00
Selected French Cheeses	14€00



OUR MENUS

MENU DES 4 DAUPHINS

Set Menu, Starter, Main Course, Dessert 39€00

Set Menu, Starter, Main Course 34€00

Set Menu Main Course, Dessert 29€00

CHOICE OF STARTER

French onion soup au gratin, croutons and truffle slices

Or

On a mix of forgotten vegetables, Burrata and its almond pesto

CHOICE OF MAIN COURSE

Veal Saltimbocca, sweet onion cream, tagliatelle with roasted tomato pesto (pesto rosso)

Or

Lemon confit Risotto, vegetable hash, Parma ham chips

CHOICE OF DESSERT

Pannacotta from the garden

Or

Exotic fruit soup

MAZARIN MENU 32€00

Beetroot Carpaccio, poached egg and parsnips cream, parmesan crumble

Beef tartare with sun-dried tomatoes

Dessert of the moment



For Our Young Guests

Main Course and Dessert 15€00 (Served under the age of 12)
(Fish or Beef steak, mashed potatoes, pasta or vegetables)

LUNCH SET MENU

(Except Saturday, evenings and holidays)

Dish of the day 16€00

Starter of the day, Main Course of the day 23€00

Main Course of the day, Dessert of the day 23€00

Starter, Main Course and Dessert of the day 28€00