



MENU

Plaisir • 49,80€

Discovery wine pairing **+32,00€**
Prestige wine pairing **+49,00€**
Selection of aged cheeses **+8,00€**

FRESH SALMON GRAVLAX WITH DILL

Tomato and basil sorbet, makrut lime vinaigrette*

DUCK BREAST WITH ORANGE AND GÂTINAIS HONEY

Comté gratin dauphinois and seasonal organic vegetables

SOFT SPONGE CAKE WITH WINE-POACHED PEAR

Cinnamon-spiced Loire wine coulis and vanilla ice cream*

MENU

Tasting • 68,00€

Discovery wine pairing **+39,00€**
Prestige wine pairing **+65,00€**

HOMEMADE SEMI-COOKED DUCK FOIE GRAS TERRINE

Toasted country bread

SCALLOPS WITH LANGOUSTINE CREAM

Red kuri squash roasted in orange juice with Timut pepper

BEEF FILLET Tournedos with Chanterelles and Foie Gras Cream

Comté gratin dauphinois and seasonal organic vegetables

If you wish

SELECTION OF AGED CHEESES **+8,00€**

Brie de Meaux, Sainte-Maure de Touraine, Comté, mesclun
and walnut vinaigrette

PISTACHIO AND MORELLO CHERRY FINANCIER

Vanilla mousseline cream, fresh raspberries and violet ice cream*

All our dishes are homemade from raw ingredients.

Our meats are of French origin, except for the foie gras from Bulgaria and the beef from the United Kingdom.

* All our artisanal ice creams and sorbets are made by la Compagnie des Desserts.

NET PRICES, SERVICE INCLUDED. ACCEPTED PAYMENT METHODS: CARDS, AMEX, CASH, ANCV, MEAL VOUCHERS



FOOD & WINE PAIRINGS

Plaisir Menu

Discovery Wine Pairing – 15 CL

32,00€

2022 • MONTAGNY 1ER CRU AOC LES VIGNES DU SOLEIL

Domaine Millebuis

2023 • MENETOU-SALON ROUGE AOC

Pierre Clément

2024 • CÔTES DE GASCOGNE PREMIÈRES GRIVES

Domaine du Tariquet

Prestige Wine Pairing – 15 CL

49,00€

2022 • CHABLIS 1ER CRU MONT DE MILIEU AOC

Château de Fleys

2019 • SAINT-ÉMILION GRAND CRU AOC

Château Grand Corbin

2023 • SAUTERNES AOC

Les Sablettes

Tasting Menu

Discovery Wine Pairing – 10 CL

39,00€

2022 • MONTAGNY 1ER CRU AOC LES VIGNES DU SOLEIL

Domaine Millebuis

2023 • MÂCON-VILLAGES AOC

Les Terres Secrètes

2023 • SAINT-ESTÈPHE AOC

Château Rocher Coutelin

2023 • MENETOU-SALON ROUGE AOC

Pierre Clément

2024 • CÔTES DE GASCOGNE PREMIÈRES GRIVES

Domaine du Tariquet

Prestige Wine Pairing – 10 CL

65,00€

2022 • POUILLY-FUISSÉ AOC

Thierry Drouin

2022 • CHABLIS 1ER CRU MONT DE MILIEU AOC

Château de Fleys

2019 • SAINT-ÉMILION GRAND CRU AOC

Château Grand Corbin

2023 • MENETOU-SALON AOC CUVÉE PIERRE ALEXANDRE

Pierre Clément

2023 • SAUTERNES AOC

Les Sablettes

