À LA CARTE

Starters • 17,50€

ROASTED SCALLOPS, CHAMPAGNE SAUCE
Parsnip purée, Granny Smith apple, smoked lardons and toasted hazelnuts

VENISON TERRINE WITH PRUNES AND FOIE GRAS
Cider vinegar onions, celeriac with Orléans mustard and radicchio

CITRUS SALMON GRAVLAX, LIME CRÈME FRAÎCHE
Pickled black radish and beetroot sorbet*

DUCK FOIE GRAS WITH SAUTERNES, PEAR CHUTNEY
Balsamic vinegar reduction and toasted country bread

Main courses • 28,90€

SEA BASS COOKED SKIN-ON, CÔTES DU JURA WINE SAUCE
Sweet potatoes, spinach and tomato coulis with basil

ROASTED LOIN OF LAMB, JUS WITH VIOLET MUSTARD FROM BRIVE
Jerusalem artichokes, oyster mushrooms and gingerbread crumble

BRAISED MONKFISH, LANGOUSTINE BISQUE WITH ORANGE
Swiss chard stalks and leaves, crispy panisse and pine nuts

BEEF FILLET TOURNEDOS, KAMPOT PEPPER SAUCE
Gratin dauphinois with Isigny cream, confit shallots and watercress

Cheese • 9,80€

SELECTION OF AGED CHEESES
Brie, goat's cheese and Comté, green salad with walnuts

Desserts • 9,80€

CRISP BISCUIT WITH BLACKCURRANT AND MAZET PRASLINES FROM MONTARGIS
Light vanilla cream and Ardèche chestnut ice cream*

PRALINE BISCUIT WITH ROASTED HAZELNUTS
White chocolate ganache, grapefruit segments,
Sicilian mandarin sorbet*

VICTORIA PINEAPPLE ROASTED WITH RUM AND SWEET SPICES
Coconut crisp, passion fruit crémeux and mango sorbet*

DARK CHOCOLATE BROWNIE, VANILLA GANACHE,
CONFERENCE PEAR +3,00€
Salted butter caramel and pear sorbet*
In partnership with Dorée Cacao

