



*Chef Damien Piochon
And his team propose*



« Spring Menu »



Menu at 64 Euros

Composed of a starter, a main course and either cheese or dessert

If you wish to share a dish from the menu between two people, a supplement of 4 euros will be added to the price of the chosen dish. However our menu cannot be shared in its entirety.

We can suggest a food and wine pairing according to your choice of menu, do not hesitate to ask our *Maitres d'hôtel*

Starters

WHITE ASPARAGUS AND HOME SMOKED DUCK MAGRET

morel mushroom foam

Or

SNAILS AND CHORIZO

parsley espuma, garlic cream

Main Courses

CHAR FISH

hazelnut, confit potatoes, lemon citrus sauce with Avruga eggs

Or

LAMB SADDLE AND SWEETBREAD AROUND THE TURNIP

light tomato béarnaise sauce

Desserts

GRAND-MARNIER SOUFFLÉ

orange cream

Or

VALRHONA CHOCOLATE

passion fruit sorbet and hazelnut cream

La Carte

Starters

WHITE ASPARAGUS AND HOME MADE SMOKED DUCK MAGRET

morel mushroom foam **23 €**



SNAILS AND CHORIZO

parsley espuma, garlic cream **24 €**



HOME MADE FOIE GRAS

with rhubarb and almond **28 €**

Fishes

CHAR FISH

hazelnut, confit potatoes, lemon citrus sauce with Avruga eggs **32 €**



JOHN DORY COOKED ON ONE SIDE

onion Cébettes foam, glazed green asparagus in veal jus **37 €**

Meats

VEAL LOIN

crunchy shank and Del Piquillos red pepper polenta **37 €**



LAMB SADDLE AND SWEETBREAD AROUND THE TURNIP

light tomato béarnaise sauce **32 €**

Cheeses

Selection of refined cheeses by the Raimbault family **14 €**

Les Desserts

GRAND-MARNIER SOUFFLÉ

orange cream **14 €**



VALRHONA CHOCOLATE

passion fruit sorbet and hazelnut cream **14 €**



STRAWBERRIE AND RHUBARB MILLE-FEUILLE

cottage cheese sorbet **14 €**

Pressoir Menu

For **Lunch** only: **40 EUROS** (2 courses included 1 glass of wine and a coffee)

48 EUROS (3 courses included 1 glass of wine and a coffee)

For **Lunch** or **Dinner**: **36 EUROS** (2 courses without drinks)

42 EUROS (3 courses without drinks)

Starters

PERFECT EGG

with onion and spinach **14 €**



ARTICHOKE VELVET SOUP AND SMOKED TROUT

Local fresh sheep cheese **14 €**



THE PEAS AND THE RED PEPPER **13 €**

Main Courses

POLLACK FISH WITH BREAD CRUMBLE

peas and carrots, grilled cumin foam **24 €**



CHICKEN BREAST FILLED WITH COMTÉ CHEESE

home made beetroot ketchup, mashed potato **24 €**



ORGANIC LINGUINE KAMUT

asparagus and morel mushrooms **24 €**

Desserts

PISTACHIO AND ORANGE BLOSSOM CHEESECAKE

vanilla ice cream **12 €**



MANGO COMPOTE AND SORBET

hazelnut praline and Dulcey chocolate **12 €**



ROASTED PINEAPPLE WITH AGAVE SYRUP

herb sorbet, pineapple compote with coriander **12 €**

 Vegetarian options

Children's Menu

(up to 12 years old)

Main course **17 Euros**

Starter and main course **or** main course and dessert **20 Euros**

Starter, main course and dessert **23 Euros**

Starters

PORK LOIN ROI ROSE RILLETTES AND SAUCISSON DELICATESSEN

Or

HOME MADE SMOKED SALMON

Main Courses

CHICKEN BREAST

mashed potato

Or

MINCED STEAK BEEF

sautéed "Grenailles" potatoes

Desserts

BRIOCHE BREAD AND BUTTER PUDDING

caramel cream and vanilla ice cream

Or

3 CHOCOLATE BROWNIE

chocolate sorbet

Allergy list

Asparagus : lactose

Snail : lactose

Foie gras : gluten, lactose

Perfect egg : lactose,

Artichoke : lactose,

Char fish : nuts, lactose

John Dory : lactose

Pollack : gluten, lactose

Veal loin : lactose, gluten

Lamb : lactose, egg

Linguine : gluten

Chicken breast : sulfites, lactose

Strawberry Mille-feuilles : egg, lactose, gluten

Choco passion : lactose, egg, gluten, nuts

Mango hazelnut : eggs, lactose, gluten, peanut

Pistaccio cheesecake : lactose ,egg , gluten

Meats origins

Foie gras : France

Veal loin and shank : France

Lamb saddle and sweetbread : France

Chicken breast : France