

La Carte

Tasting Menu 85€ pp

Pour commencer,

Quail stuffed with foie gras, cranberries and gingerbread 26€

Warm sea urchin with truffles and mascarpone 38€

Foie gras tempura caramelized with a Port wine reduction 32€

Sea scallops, truffles and warm leeks in a light vinaigrette 29€

Atlantic sea bass sashimi with blinis topped with Caviar and sour cream 33€

Pour suivre,

"Plat du Jour" Please inquire MP

Large langoustines tails roasted with macaroni gratin and crustacean juice 49€

Steamed turbot, spice onion marmalade, fennel and exotic flavour 45€

Dover sole filets served with pumpkin purée and reduced chicken broth 44€

Free range pigeon and foie gras steamed with green asparagus and fresh truffles 49€

Grilled beef tenderloin topped with sautéed foie gras and caramelized endives 49€

Sauté sweetbreads in a walnut crust, celery-root truffle purée 46€

Pour finir 19€

Roquefort, walnut and apricot terrine served with a mesclun salad

Light & soft rice pudding with hazelnuts and served with Grand Marnier sauce

Java Grand Cru Cacao soufflé served with vanilla ice cream and fresh cream

William pears, a crunchy layer of toasted almonds, cinnamon with burgundy jam

Coconut milk mousse with pineapple and tropic jus

New York cheesecake soufflé, homemade cream cheese sorbet and raspberry coulis

Warm Apples in salted butter caramel mousse

Citrus Etoile Prix Fixe Menu 49€ pp

Duck foie gras and celery root remoulade with a port wine reduction

Scottish salmon marinated with onions and carrots served with potato salad

Warm soft egg over watercress purée topped with salmon caviar

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Steamed Cod served with Ricotta cheese and wrapped in garbanzo flour crepes

Provençal beef stew cooked with black olives, capers and spring vegetables

Roasted chicken breast in a walnut crust and celery root remoulade

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Choice of desserts