

## La Carte

### Pour commencer,

Green asparagus, salmon caviar, served with a smooth egg yolk sauce 19€

Warm Quail stuffed with foie gras and chestnut velouté with truffles 22€

Foie gras tempura caramelized with a Port wine reduction 29€

Duck foie gras ravioli with trumpet mushrooms and beef juice 23€

Atlantic Sea Bass "Sashimi", white Asparagus, olive oil and fresh mint 26€

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

### Pour suivre,

"Plat du Jour" Please inquire MP

Dover sole filet served with pumpkin purée and reduced chicken broth 34€

Cod fish, basil mousseline, grapes tomatoes and green salad 29€

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

Roasted rack of lamb, corn and peas ravioli mint and juice 39€

Sautéed sweetbreads and veal kidneys, mashed potatoes and vegetables 28€

Free range pigeon and foie gras steamed with green asparagus and fresh truffles 47€

### Pour finir 15€

Roquefort, walnut and apricot terrine served with a mesclun salad

Light & soft rice pudding with hazelnuts 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

### Tasting Menu, all inclusive 69€ pp

Sea scallops, truffles and warm leeks in a light vinaigrette

Glass of champagne

Warm Quail stuffed with foie gras and chestnut velouté

Chablis, domaine William Fèvre

Steamed turbot, spiced onion marmalade, fennel and exotic flavour

Beaune, domaine Bouchard

Roquefort, walnut and apricot terrine served with a mesclun salad

Warm Apples in salted butter caramel mousse

Coffee and petit four

Gourmet Menu 85€ pp

*Various fresh breads bake twice daily in-house*

*Tax and gratuities included*