

Starters

Tempura of « Nobashi » shrimps
Cauliflower soup with lukewarm Oyster 14,- €

Porkling filet & carpaccio of goose liver
Mustard dressing & honey 14,-€

« Arborio » Risotto of beetroots
« Butternut » pumpkin & vitelotte chips 14,- € ✓

Main Dishes

Crispy calf's sweetbread, Grilled hazelnuts
Cannelloni of mushrooms 26,- €

Ballotine of John Dory & baby lobster
Infusion of parsley oil 26,-€

Roasted deer rib lightly smoked
Buttered Chinese cabbage. Tamarind juice 26,- €

Desserts

Brioche in French toast style. Roasted pineapple and its granite. 14,- €

Poached pear in red wine & crunchy puff pastry. Candied chestnut mousse. 14,- €

Chocolate-Dulcey fondant & crispy puffed rice. Creamy peanut. 14,- €

Business Lunch

2 course 38,-€

3 course 45,-€