

## *Taste buds awake...*

Sea bass and oyster  
tartar, lemon cream and caviar from Sologne.  
98 €

Swiss chards and swordfish  
tagliatelle and smoked sturgeon cream.  
42 €

Fried organic egg from Lavancia farm at Puget-Théniers  
black truffle and corn.  
45 €

"Gers" duck foie gras  
preserved, pineapple, pine nuts and Timut pepper.  
47 €

Crab  
vinaigrette dressing, tarragon, and coral cream.  
45 €

Our selection of Aquitaine caviar from Nordique house.

Schrenkii caviar	180 € / 30g	ou	280 € / 50g
Sologne caviar	210 € / 30g	ou	310 € / 50g

## *Stroll at sea...*

*...the mysterious call of the Med*

Fillet of cod fish  
cooked in a dish, seasonal vegetables and lemon balm butter.  
56 €

Seabass  
Rossini style, mashed potatoes and port wine sauce.  
120 €

Scallops  
roasted, green apple and celery raviole, cider sauce.  
68 €

**Taxes and service including.**

**We kindly ask that you silent your mobile phone during your dinner.**

**Payment by cheque not accepted**

## *Stroll in land...*

Roasted fillet of veal with sage  
chanterelles mushroom and dauphine potatoes, capers sauce.  
75 €

Terre de Toine chicken  
roasted with truffle, cabbage and fondantes potatoes, legs prepared in salad.  
75 € per person (served for 2 persons)

Fillet of lamb  
with vadouvan, artichoke and herbs gnocchi.  
68 €

## *Our refinings...*

Matured cheeses from here and elsewhere.  
22 €

## *Sweet creations...*

*...from our Pastry Chef Fabrice DIDIER*

Chocolate, caramel and peanut  
salted butter caramel, 70 % Venezuela dark chocolate sorbet.  
35 €

Pear, savory honey  
thyme cream, fresh pollen and Provence honey ice-cream.  
32 €

Pineapple and Peru organic coffee  
Victoria pineapple with vanilla and lime, jus served frost,  
Peru organic coffee declination.  
32 €

Salmiakki and pomegranate soufflé  
fresh pomegranate and muscovado sugar crumble,  
glögli sorbet.  
*(Preparation and cooking time, 15 minutes of patience)*  
36 €

Dark chocolate, mango and Béarn chili pepper  
chocolate and roasted cacao Guatemala pure origin 73 %  
sorbet and confit mango perfumed smoked chili pepper.  
33 €

**Taxes and service including.**

**We kindly ask that you silent your mobile phone during your dinner.**

**Payment by cheque not accepted**