

STARTERS

CARPACCIO OF SCALLOP, WITH LIME, MANGO AND LEMON "CAVIAR" 22

CREAM OF GREEN PUY LENTIL SOUP WITH VEGETABLE BRUNOISE & A PERFEC ORGANIC EGG 17

SAUTÉ WILD MUSHROOMS WITH GARLIC & PARSLEY, TOASTED PINE NUTS AND CREAM SAUCE 20

GOAT'S CHEESE PANNA COTTA WITH CHIVES AND BEETROOT PURÉE, GARLIC CONFIT WITH CRISPY SHAVING OF BEETROOT 19

MAIN COURSES

OUR "SIGNATURE" PRAWN SALAD WITH CRUNCHY SEASONAL VEGETABLES, AVOCADO AND PINK GRAPEFRUIT 24

BUTTERNUT SQUASH, TOASTED HAZELNUTS AND PUMKIN SEEDS 24

SEARED FILET OF SEA BREAM WITH CELERY ROOT PURÉE AND GREEN APPLE JUICE 28

THYME-ROASTED LAMB CHOPS WITH ROMAINE GNOCCHI AND HONEY GLAZED RED PEPPERS 32

SLOW-COOKED DUCK BREAST AND CONFIT OF DUCK PARMENTIER WITH VANILLA ORANGE SEGMENTS 28

TO SHARE

BLACK ANGUS RIB STEAK SERVED WITH SAUTÉED SEASONAL MUSHROOMS, MASHED POTATOES AND DIVINE "PENTES DOUCES" RED WINE SAUCE 98

DESSERTS

SELECTION OF MATURED CHEESES WITH CERVILLE DE CANUT, RED BERRY PRESERVE, SALAD AND TOASTED BREAD 16

CARIBBEAN CHOCOLATE TART WITH WHIPPED WHITE CHOCOLATE GANACHE 12

"CAFÉ GOURMAND" WITH CHOCOLATE FONDANT, FINANCIER CAKE, PANNA COTTA AND POACHED PEAR, HONEY CREAM AND VANILLA 11

TONKA BEAN POACHED PEAR WITH ALMOND FLOUR BISCUIT AND HONEY MOUSSE 11

JAR OF VANILLA OR CHOCOLATE ICE CREAM, STRAWBERRY OR LIME SORBET 8.50

HOT DRINKS

ESPRESSO 3,50

LATTE 5

HOT CHOCOLATE 6

GREEN TEA 6.50

MINT
SENCHA
GENMANCHA

BLACK TEA 6.50
ENGLISH BREAKFAST
EARL GREY
RED FRUITS

INFUSION 6.50
VERVEINE
TILLEUL
CAMOMILLE

COLD DRINKS

FRUIT JUICE 33CL - LA MAISON BENEDETTI 9

FRESHLY PRESSED JUICE 20CL
ORANGE - LEMON 7

ORGANIC SYRUP MAISON MENEAU 3.5
STRAWBERRY - MINT - PEACH - GRENADINE - LEMON - ORGEAT - PAC

COCA COLA / COCA ZÉRO 33CL 6

HOMEMADE ICE TEA 33CL
ROOIBOS 8

SPARKLING WATER
33CL PERRIER 6 - 50CL - BADOIT 7 - 75CL CHATELDON 8

STILL WATER
50CL EVIAN 7 - 75CL THONON 8