

**Welcome to the universe of Jean-Denis Rieubland
Meilleur Ouvrier de France and meet his passionate team**

Preamble

Roasted Dublin Bay prawns with Espelette chili pepper Crispy calf's head with rocket leaves	53€
Crab, caviar « Prestige » Mango and citrus fruit marmelade, flavored with kaffir lime	58€
Lightly cooked duck foie gras with rhubarb and coriander Rillettes of duck winglets flavored with rhubarb and homemade brioche	46€
Heritage tomatoes from Arthur's garden, burrata with virgin olive oil Condiments and basil sorbet	38€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots Solferino of seasonal vegetables and French parsley	78€
Sole and blue lobster, Champagne sauce Barbajuans of claws flavored with swiss chard leaves	76€
Boat John Dory, grilled with vine leaves Razor clams with fresh almonds, green tomatoe petals	63€

Terroir

Veal sweetbread stuffed with chorizo, fricassee of girolles
Caramelised pearl onions, Xérès jus 72€

Aubrac beef fillet with puffed potatoes
Bordelaise sauce flavored with marrow, candied aubergine and capers 80€

« Allaiton » lamb with salicornia
Multicolor peppers, courgette flower tempura 66€

All our meats are of French origin

Matured cheese selection 22€

Sweets from Matthieu Siegrist 22€

Milk chocolate and crunchy praline
Dark chocolate sorbet, spicy foam

Wild strawberries, balsamic vinegar reduction
Mascarpone cream and strawberry sorbet

Poached apricot with Amaretto, « pain de gènes » biscuit
Menton lemon zest, olive oil ice cream

Peanut and chocolate cremeux, salted caramel
Vanilla ice cream from Madagascar

Our vegetables are mostly from our own vegetable garden. Arthur, young market gardener from the neighboring village and passionate about our terroir, works daily and exclusively for our establishment in a 100% organic approach.

Net prices in euros and service included

The list of allergens is available at the reception

Lunch menu

Amuse bouche

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*Raw and cooked vegetables from our garden, cream of « pâtissons »
Young salad with basil*

Or

*Duckling gravlax, Champagne consommé light jelly
« Frisée » salad with shaved foie gras*

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*Roasted John Dory with yuzu butter
Courgette flower with black olive condiments, virgin sauce*

Or

*Pan seared Iberian pluma, acidulous jus with fresh almond
« Noire de Crimée » Tomato and candied aubergine with taragon*

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*Sicile lemon supreme, sablé pastry
Bergamot meringue, Lime Perrier sorbet*

Or

*Dark chocolate cremeux, cocoa biscuit
Mascarpone whipped cream, Kirsch ice cream*

62€

This menu is available for lunch from Wednesday to Friday included

**Net prices in euros and service included
Except beverages**

Discovery menu
(4 selected dishes by the chef except beverages)

125€

Signature menu

Crab, caviar « prestige »
Mango and citrus fruit marmelade, flavored with kaffir lime

**

Roasted Dublin Bay prawns with Espelette chili pepper
Crispy calf's head with rocket leaves

**

Turbot with seaweed butter, artichokes and baby carrots
Solferino of seasonal vegetables and French parsley

**

Veal sweetbread stuffed with chorizo, fricassee of girolles
Caramelised pearl onions, Xérès jus

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Milk chocolate and crunchy praline
Dark chocolate sorbet, spicy foam

180€

For the harmony of the service our menus are served for all the guests at the table

Net prices in euros and service included
Except beverages