

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

Roasted Dublin Bay prawns with Espelette chili pepper crispy calf's head with rocket leaves	53€
Crab, flavored with kaffir lime caviar « Prestige » mango and citrus fruit	58€
Lightly cooked duck foie gras with grappe jelly fig marmelade and homemade brioche	48€
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€
Atlantic seabass candied with olive oil fennel cooked with rock fish juice	70€

Net prices in euros and service included

Terroir

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

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

Lamb saddle with beetroot 66€
artichoke and Brussels sprouts

All our meats are of French origin

Matured cheese selection 22€

Sweets from our pastry chef 22€

Chocolate variation
salted butter caramel, vanilla ice cream and Tonka bean

Mirabelles poached in muscat de Beaumes-de-Venise
almond cake, creamy sheep milk yoghurt

Fig vacherin
candied raspberries and Sichuan pepper

Mango marinated with Timut pepper, yuzu sorbet
passion fruit cream, caramelized tuile

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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Mirabelles poached in muscat de Beaumes-de-Venise
almonds cake, creamy yoghurt sheep milk

Or

Mango marinated with Timut pepper, yuzu sorbet
passion fruit cream, crispy paste

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, flavored with kaffir lime
caviar « Prestige » mango and citrus fruit
**

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

**

Declination of chocolate
salted butter caramel, vanilla ice cream and Tonka bean

180€

Net prices in euros and service included
Except beverages