



*Chef Damien PIOCHON
and his team propose*



« Autumn Menu »



Menu at 63 Euros

composed of a starter, a main course (fish or meat),
and either cheese or dessert

or

Menu at 75 Euros

composed of a starter, a main course (fish or meat),
cheese and dessert

You can also choose « à la carte »

*Every day our Chef and his team propose some suggestions;
do not hesitate to ask us about them.*

*If you wish to share a dish from the menu between two people, a supplement of 4 Euros will be added to the price
of the chosen dish. However, our menu-card cannot be shared in its entirety.*

If you order a main course directly, the preparation time will be extended. We apologize for this delay.

*We can propose a food and wine pairing according to your choice of menu;
do not hesitate to ask our Maitres d'Hôtel.*

Starters

...

KING PRAWNS TARTAR

miso cream, warm shrimps broth, mushroom salad **21 €**



HOME MADE FOIE GRAS

fruity wine jelly, and pear granita **28 € (suppl. 4 €)**



CRAB MEAT

with lemon and cream, sour apple compote, black radish **22 €**

...

- net prices -

Fish

TURBOT FISH

cooked on the skin, potato and parsley cream, mushrooms **36 € (suppl. 5 €)**

CROAKER WITH A SAFFRON CRUST

*mussel velvet juice, candied parsnip and parsnip purée,
rocket salad coulis* **31 €**

Meat

...

SADDLE AND RIB OF LAMB

liquorice juice, vermicelli pancake, and black mushrooms **31 €**



** Beef, a la carte only **

...

WAGYU BEEF FROM AUSTRALIA (200g)

mushrooms and parsnip **85 €**

- Net prices -

Cheeses

selection of refined cheeses by the Raimbault family **14 €**

Desserts

PEAR SOUFFLÉ

pear compote with Nepalese pepper **14 €**



MANGO AND PASSION FRUIT

mango mousse with passion-fruit, compote and jelly, coconut sorbet **14 €**



HONEY

*honey mousse, chocolate cream scented with buckwheat,
clementine sorbet* **14 €**



- Net prices -

Pressoir Menu

For lunch only

MENU-PRESSOIR AT 39 EUROS (2 courses including 1 glass of wine and a coffee)

MENU-PRESSOIR AT 45 EUROS (3 courses including 1 glass of wine and a coffee)

For lunch or dinner

MENU-PRESSOIR AT 35 EUROS (2 courses excluding drinks)

MENU-PRESSOIR AT 41 EUROS (3 courses excluding drinks)

Starters



ENDIVE WITH HAM,

*low temperature cooked endive with ham
and béchamel sauce with local goat's cheese* **13 €**



PERFECT EGG,

chestnut cream, Parmesan cheese emulsion **14 €**

Main courses

CHICKEN BREAST

*rolled and stuffed with grapes and pumpkin
boletus mushroom cream* **23 €**



HAKE TOURNEDOS,

the carrot in different ways and kalamansi jelly **23 €**

Desserts

ICED PARFAIT,

chestnut cream, meringue and chocolate whipped cream **12 €**



PASTRY CHOU

filled with creamy caramel, Pecan nuts flakes, vanilla ice-cream **12 €**



ASSORTMENT OF 3 CHEESES **12 €**

- net prices -

Vegetarian menu

This menu (starter, main course and dessert) is at the price of 33 Euros

Starters

WARM MUSHROOM VELVET SOUP 11 €



ENDIVE

cooked at low temperature and just pan-fried, orange foam **12 €**

Main Courses

ORGANIC LINGUINE KAMUT

with mushrooms **16 €**



PARSNIP AND CHESTNUT 16 €

Desserts

KIWI TART,

kiwi compote and sorbet **10 €**

VEGAN OPERA CAKE,

*almond and soja biscuit, coffee cream and chocolate ganache,
chocolate sorbet* **10 €**

- net prices -

Children's menu

(up to 12 years old)

Main course **17 Euros**

Starter and main course or main course and dessert **20 Euros**

Starter, main course and dessert **23 Euros**

Starters

**PORK LOIN 'ROI ROSE'
AND HERB TERRINE**



HOME SMOKED SALMON

Main Courses

ORGANIC LINGUINE BOLOGNAISE



STEAK MINCE PATTIE

sautéed potatoes

Desserts

BRIOCHE BREAD AND BUTTER PUDDING,

vanilla ice-cream



CHOCOLATE ÉCLAIR

pastry chou filled with chocolate cream, chocolate sorbet

- net prices -

Allergens list

King prawns: crustaceans, lactose, sesame, soya

Foie gras: sulfite, gluten

Crab meat: lactose

Endive: lactose

Perfect egg: lactose, egg

Lamb: lactose, gluten

Chicken breast: lactose

Linguine: gluten

Wagyu: lactose

Turbot: lactose

Croaker: gluten, shell

Hake: sulfite

Honey: gluten, egg, lactose, shell nuts

Iced parfait: egg, gluten, lactose

Pastry chou: egg, gluten, lactose, shell nuts

Soufflé: lactose, egg

Kiwi tart: gluten

Vegan opera cake: gluten, shell nuts

Brioche bread and butter pudding: gluten, egg, lactose

Chocolate éclair: gluten, lactose, egg

Origins of meats

Beef Wagyu: Australia

Lamb: France

Chicken breast: France