

La Carte

Starters

Remoulade of Crab: 85€

Celeriac – Oscietra Caviar “Kaviari” – Vadouvan Oil

Roasted Breton Langoustine: 80€

Buttered Cabbage – Curly Endive with Bacon – Watercress Coulis

Scallop Biscuit: 75€

Cabbage – Carpaccio – Bay Leaf Foam – Truffles

Pan-fried Foie Gras: 75€

Beetroot – Apples – Lemon

Wood-fired Grilled Langoustine: 80€

Ginger – Lime – Condiments

Mains

Turbot fillet : 85€

Shellfish ceviche - Yuzu - Buckwheat soufflé

Squab Pie: 80€

Cauliflower Variation – Truffles – Foie Gras

Black Angus fillet: 90€

Tartare - Souffléed Potato - Imperial Oscietra Caviar

Grilled - French Fries - Béarnaise Sauce

Confit Cheek

Sweetbreads : 90€

Artichoke – Parmesan – Melanosporum Truffle Sauce

Cheese Trolley

Selection of Cheeses from Our Artisans &
Producers

30 €

Desserts

Hazelnut Soufflé:

Cazette Ice Cream

(For 2pers)

The Mandarin :

Intense Chocolate - Gavottes - Timut Pepper Coulis

La Crêpe Normande

La Véritable Dame Blanche

30 €