

La Carte

Starters

Ikejime Sea Bass: 85€

Artichoke Barigoule Variation – Shellfish Condiment

The Lobster: 90€

Barbecued Sweetbreads, Vol-au-vent Style

Pan-fried Foie Gras: 75€

Rhubarb – Gingerbread – Lemon

Wood-fired Grilled Langoustine: 80€

Ginger – Lime – Condiments

Mains

Turbot fillet : 85€

Shellfish ceviche - Yuzu - Buckwheat soufflé

“Maison Tauzin”s guinea fowl: €85

Smoked eel – Foie gras – Albufera sauce

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)

Rhubarb:

Candied rhubarb – Sheep's milk ice cream – Elderflower emulsion

La Crêpe Normande

La Véritable Dame Blanche

30 €