

## THE MENU

## Starters

Around cauliflower, tabbouleh of graffiti cabbage with fresh herbs,  
salicornia sorbet, lemon gel, crunchy tuile and young sprouts.

*23 euros*



Half-cooked Angus beef, Gillardeau special hot oyster N°2,  
iodine emulsion, celery and Granny Smith.

*28 euros*



Sea bass tartar, beetroot, parsley cream, shallot chips, horseradish gel.

*29 euros*



Suggestion of the moment

*26 euros*

## Mains

Barbue confit in citrus oil, Brussels sprouts, new potatoes, radish,  
orange gel, cockles and creamy marinara juice.

*39 euros*



Rack of Limousin veal in a walnut crust, seasonal mushrooms,  
parsnips in texture and fresh herb juice.

*38 euros*



Potato gnocchi, creamy spinach, Tuber Uncinatum truffle, pickles,  
butternut ketchup, parmesan and seeds tuile.

*33 euros*



Suggestion of the moment

*39 euros*

## Cheeses

Plate of cheeses selected by the Chef, confit of seasonal fruits  
and its home-made mesclun.

*14 euros*

## Desserts

Dessert of the moment

*15 euros*



Hazelnut soufflé, quince-lime sorbet and chocolate tuile

*15 euros*



Around the fig, financier, fig-balsamic sorbet and lace

*15 euros*



The Belle-Hélène pear du Château

*15 euros*