



À LA CARTE

APPETIZERS

Foie gras en torchon « Rougié » | 35

Mackerel bottarga - seaweed bread - Jerusalem artichoke and samphire

Tuna carpaccio | 36

Citrus and black garlic - dried bonito consommé

Two-courgette tartlet | 36

Sage confit - chanterelle brunoise, zucchini flower tempura - anchovy milk and parsley velouté

Flamed-seared mackerel and shellfish | 39

Samphire and citrus gelée - caviar

Tomato carpaccio from La Récolte de la Rouge Farm | 34

Basil ice cream - green olive pastilla - black garlic and tomato confit

MAIN DISHES

Duck | 68

Two ways: breast with cherry jus and beetroot, cuisse à la royale

AAA Beef | 67

Seasonal garden vegetable medley, herb jus with chervil and tarragon

Stripped bass | 59

Bouillabaisse style - tomato and fennel confit - confit Gabrielle potatoes

Lamb | 63

Loin and rack - lavender tomato tarte Tatin - lavender and rosemary jus

Green peas | 48

Tortellini style - lemon ricotta - pea and shiso velouté

Extra foie gras 70g - \$20

DISCOVERY MENU

The Chef proposes the 7- course discovery menu | \$190

Wine pairing (optional)

6 glasses | \$125

**Must be selected for the whole table*



Executive Chef: Benjamin Patrier

Sous Chef: Sébastien Bordeleau

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.

Thank you for your understanding.