



Menu Carte

Starter & main course or main course & dessert 42€

Starter & main course & dessert 49€

Starters

- SALMON, OYSTER AND SEABASS TARTARE SEASONED WITH GINGER AND LEMON 23€ *
- LIGHT PUMPKIN CREAM, DICED COMTÉ CHEESE, CHESTNUTS BURSTS 15€
- SCALLOP CARPACCIO, CITRUS 23€ *
- CELERIAC REMOULADE, GRANNY APPLE, HADDOCK 16€
- FOIE GRAS CONFIT, FIG CHUTNEY 26€ *
- ARTICHOKE SALAD, PARIS MUSHROOMS, PARMESAN CHEESE 16€
- THE CHEF'S NANNY DEVILED EGGS 16€

Mains

- BEEF CHEEK COOKED IN RED WINE, MELT IN THE MOUTH CARROTS 28€
- OUR ROASTED CAULIFLOWER, HAZELNUT CONDIMENT 20€
- SCALLOPS ROASTED IN SALTED BUTTER, YOUNG TETRAGONIA SPROUTS 29€ *
- BEEF FILET AND "MIGNONETTE" PEPPER, SAUTÉED POTATOES WITH THYME AND LEMON 35€ *
- LANGOUSTINE RAVIOLI, ARTICHOKE PUREE AND SHELLFISH SAUCE 29€
- SPIT-ROASTED YELLOW CHICKEN WITH HERB BUTTER, MASHED POTATOES 30€ *
- CRISPY MEAGRE WITH ALMONDS, CAPERS AND PEARLED LEMON JUICE 30€
- DAILY SPECIAL 28€

Desserts

- TATIN APPLE TART 13€
- MERINGUE AND CREAM "MONT BLANC", CONFIT CHESTNUTS 14€
- POACHED PEAR "BELLE HÉLÈNE" STYLE 13€
- THE FAMOUS « CHEF CHRISTIAN CONSTANT » CHOCOLATE TART 13€
- KOMUNTU CHOCOLATE MOUSSE 12€
- LIGHT "MILLEFEUILLE" SALTED CARAMEL 13€
- FRENCH CHEESE PLATE 20€ *

* 4 EUROS SUPPLEMENT IN THE MENU

ALL OUR FRUITS AND VEGETABLES ARE PRODUCED BY ORGANIC FARMS.
ALL OUR MEATS ARE BORN, RAISED, KILLED AND BUTCHERED IN FRANCE