

STARTER

Tataki red tuna, grilled vegetables of the moment, Miso vinaigrette

or

Semi-cooked duck foie gras, seasonal red fruits, creamy tarragon

or

Burrata, snacked leek, green asparagus, Italian flavoured oil

or

Ricotta ravioli with asparagus and truffled artichoke mousseline 

MAIN OF COURSE

Lacquered duck breast, soy caramel, spring vegetables with lemongrass

or

Beef fillet just snaked, 5 berry sauce, grilled market vegetables

or

Sea bass / Salmon alliance, fine ratatouille provençale, pineapple tomatoes with bourbon vanilla

or

Creamy Quinoa with curry and seasonal vegetables 

CHEESE

Cheese of platter (optional +8€)

(Brie de Meaux, Comté, Sainte-Maure)

DESSERT

3 chocolate sweetness, almond biscuit, Tonka cream

or

Red fruit Charlotte

or

Lemon cream, Italian meringue

or

All chocolat finger 