

English Menu

STARTERS

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| -Crispy Octopus, Homemade Hummus Sauce | 22€ |
| -Comté Cheese Arancinis, Parmesan & Roasted Garlic Cream | 19€ |
| -12 Snails in Garlic Butter | 22€ |
| -Homemade Duck Foie Gras, Onions Chutney And Toast | 26€ |
| -Smoked Burrata, Cherry Tomatoes Olive Oil Gressinis | 20€ |
| -Baked Asparagus, 63°C Egg, Truffle Oil, Parmesan Cheese | 23€ |

Prix net et service compris

MAIN COURSE

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| -Grilled Angus Beef Ribeye, Bearnaise Sauce, French Fries | 42€ |
| -Braised Beef In Red Wine (8 Hours), Baby Onions, Mash Potatoes | 32€ |
| -Sous Vide Duck Breast, Foie Gras Sauce, Roasted Potatoes | 36€ |
| -Free-Range Chicken Supreme with Morels Sauce | 32€ |
| -Grilled Beef Tenderloin, Peppercorn Sauce, Roasted Potatoes | 42€ |

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| -Whole Grilled Sea Bass with Fleur de Sel, Niçoise Olive Virgin Sauce | 34€ |
| -Creamy Risotto With Provençal Style Sauteed Tiger Prawns | 35€ |
| -Pan-Seared Monkfish Medallions, White Wine Butter and Clams Sauce | 38€ |
| -Roasted Cod Loin, Chorizo Crumble, and Risotto | 36€ |