

STARTERS

Marinated king prawns with a declination of peas and caviar lime

18,00 €



Parboiled morel and green asparagus, pan-fried poultry sot-l'y-laisse

23,00 €



Crispy avocado and fresh smoked salmon

18,00 €



Light cream of leeks with cream cheese and button mushrooms

16,00 €



Foie gras, Liege waffle toast, mango-passion fruit chutney

24,00 €

MAIN DISHES

*Roasted monkfish with veal sauce and oysters
accompanied with white beans mousseline*


28,00 €



Scallops with a lomo heart, venere rice and pan-seared squids

26,00 €



 *Beef fillet with a pot-au-feu vegetable stew,
with a jus of extra virgin olive oil*

36,00 €



Leg of lamb confit with potatoes and onions

27,00 €



Vegetable and spring mushrooms casserole with verjuice

22,00 €

CHEESES

16,00 €

Selection of matured cheeses

Pont-l'Evêque - Sainte-Maure cendré - Brie de Nangis - Comté 24 months

SWEETS

14,00 €

*Breton shortbread, light pistachio cream,
fresh strawberries*



Chocolate sphere with passion fruit creamy heart



Confit of pineapple with saffron and yuzu sorbet

MENU REGINA 62,00 €

Appetizer



*Parboiled morel and green asparagus,
pan-fried poultry sot-l'y-laisse*



Fish of the week

or

Meat of the week



*Chocolate sphere
with passion fruit creamy heart*

or

Confit of pineapple with saffron and yuzu sorbet

AVAILABLE FROM MONDAY TO THURSDAY FOR DINNER

If you are concerned about food allergies, please do alert us prior to ordering.

Allergens table available on request.

Net prices in Euros

CHEESES

16,00 €

Selection of matured cheeses

Pont-l'Evêque - Sainte-Maure cendré - Brie de Nangis - Comté 24 months

SWEETS

14,00 €

*Breton shortbread, light pistachio cream,
fresh strawberries*



Chocolate sphere with passion fruit creamy heart



Confit of pineapple with saffron and yuzu sorbet

MENU REGINA 72,00 €

Appetizer



Foie gras, Liege waffle toast, mango-passion fruit chutney



*Beef fillet with a pot-au-feu vegetable stew,
with a jus of extra virgin olive oil*

or

*Scallops with a lomo heart,
venere rice and pan-seared squids*



*Chocolate sphere
with passion fruit creamy heart*

or

Confit of pineapple with saffron and yuzu sorbet

AVAILABLE FROM FRIDAY TO SUNDAY FOR DINNER

If you are concerned about food allergies, please do alert us prior to ordering.

Allergens table available on request.

Net prices in Euros