

Jérôme Gangneux suggests

Starters

Crumbled potato herring caviar, light mascarpone cream and lime	18 €
Crispy Shrimp candy, white cabbage salad, mango, Thai herbs, sweet savory ginger	17 €
Pressed crab meat and herbs, avocado coulis, guacamole, curry flavor	19 €
Tataki of Raw tuna Wasabi sesame, chickpea, radish germ, condiments, freshness vinaigrette	18 €
Cold foie gras in two ways tomato confit, Madagascar black pepper, caramel vinegar	20 €
The Head of veal in carpaccio cooking vegetables, ravigote mustard sauce	16 €

Hot Starter or main course (+4 €)

Vegetable platter of our market gardeners, petals of the garden, shoot, olive oil yuzu	18 €
Creamy risotto, artichoke cooked and raw, rocket, in white truffle aroma	17 €
Pasta "coquillettes" cooked like a risotto, ham, and black truffle juice	19 €

Fishes

Grilled cod with aromate, noodles with vermicelli, crunchy zucchini, reduced English sauce	29 €
Steak of roasted monkfish lacquered with honey and ginger, flavors of carrots, caramel of Kikkoman, black lace	32 €
Fillet of sea bream à la plancha Condiments of fennel and candied lemons, wild black rice, cardamom	27 €
Yellow pollack seized on the skin Minestrone of vegetables garden, juices of bouillabaisse, lemongrass broth	28 €
Fillet of John Dory grilled, macaroni in light gratin, arrabiata, tomato tartare with herbs	36 €

Moreover, the Chef Jerome Gangneux and his Second Marianne proposes and concocts two surprise tasting menus in 5 services according to your tastes and your desires

The Flavour menu 70 €

or

The Plaisir menu 85 €

*Agreement food and wine consisting Flavour menu
with 2 glasses of wine and
a glass of dessert wine*

Meats

Half salted, crispy and tender pork belly, Coated lentils "Bonne- Femme", crispy bacon, supreme sauce	28 €
Roast rack of lamb, rosemary breadcrumbs Rigatonis Provençal vegetables, eggplant caviar, cooking juice	30 €
Burger "of beef filet Simmental* way 6 New York (200 gr) Potatoes "Paillasson "and rocket, green mustard sauce	32 €
Braised sweetbread and roasted veal kidneys, (only sweetbread + 6 €) Variety of potatoes cooked, vinegar sauce	35 €
Roasted veal chop (300 gr), velvety for sauce Crumble of hazelnuts, turmeric, parmesan, potatoes Grenailles	38 €

Cheese

Matured cheeses from cheese shop "Dubois", cherry jam, and mixed salad leaves	14 €
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Desserts

The gluttony of the day,,,	12 €
Chocolate treats, cocoa sorbet	12 €
Lemon variations, light meringue	12 €
Rice pudding mum "Micheline", crisp brioche, pink pralines, and milk jam	11 €
Panna Cotta, speculos crumble, crunchy caramel, nougatine ice cream	12 €
Pineapple tartare, basil, reduced balsamic, Bulgarian yogurt ice cream	10 €
Mille feuilles du jour	12 €
Ice cream and sorbets of the moment	10 €

Net prices Service not included

And

Suggestion of the day From the market

Starters between 18 € to 22 €

Main course 28 € to 38 €