



Menu created by Chef
Quentin Merlet
and his team
All our dishes are
housemade and
transformed on the spot
from raw products.

The origin of our meats
is available on request
and displayed at the
reception of the
restaurant.

The list of allergens is
available upon request.
Net prices in euros.

MENU TERROIR

70€

Half-cooked duck foie gras,
Mango and vanilla shallots condiment

OR

Candied celery with orange juice,
Watercress in texture, parnship coulis

Kintoa pork loin,
Celery and apple « mille-feuille »

OR

Pollack cooked with cardamom steam,
Smoked pepper butter, citrus fennel

Entremets chocolate 70%,
Madagascar vanilla insert, chocolate "truffle", capucine biscuit

OR

Tea-poached pear,
Jivara ganache, juice reduction



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MENU PLAISIR

80€

Smoked beef sashimi,
Mushrooms and peanuts, pakchoi tempura

Pollack cooked with cardamom steam,
Smoked pepper butter, citrus fennel

Lamb tournedos,
Smoked curry pistachios, roasted salsifis

Poached pineapple with coriander,
Fruits soup, fresh coconut, caraïbe sorbet



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MENU SIGNATURE

105€

Langoustine tartare,
Yuzu bisque vinaigrette, dill and kombu gel, candied orange

Smoked monkfish carpaccio with vine drills,
Swisschard condiment with maple sirup, Perlita caviar

Lamb tournedos,
Smoked curry pistachios, roasted salsifis

Charolais beef Tenderloin,
« Pain-jus » with truffle, glazed cabbage, grape jus

Cheeses,
From the house « Pierre Rollet » in Libourne

Hazelnut,
Praliné and chocolates duo



STARTERS

Half-cooked duck foie gras, <i>Mango and vanilla shallots condiment</i>	28
Smoked beef sashimi, <i>Mushrooms and peanuts, pakchoi tempura</i>	29
Langoustine tartare, <i>Yuzu bisque vinaigrette, dill and kombu gel, candied orange</i>	30
Smoked monkfish carpaccio with vine drills, <i>Swisschard condiment with maple sirup, Perlita caviar</i>	32
Candied celery with orange juice, <i>Watercress in texture, parnship coulis</i>	25

MAINS

Charolais beef Tenderloin, <i>« Pain-jus » with truffle, glazed cabbage, grape jus</i>	40
Pollack cooked with cardamom steam, <i>Smoked pepper butter, citrus fennel</i>	34
Kintoa pork loin, <i>Celery and apple « mille-feuille »</i>	34
Lamb tournedos, <i>Smoked curry pistachios, roasted salsifis</i>	38
Organic seasonal vegetables, <i>From « Nature et Saveur farm »</i>	28

DESSERTS

Cheeses, <i>From the house « Pierre Rollet » in Libourne</i>	19
Hazelnut, <i>Praliné and chocolates duo</i>	19
Poached pineapple with coriander, <i>Fruits soup, fresh coconut, caraïbe sorbet</i>	19
Entremets chocolate 70%, <i>Madagascar vanilla insert, chocolate "truffle", capucine biscuit</i>	19
Tea-poached pear, <i>Jivara ganache, juice reduction</i>	19

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