

ROOM SERVICE

7 P.M TO 10 P.M

TO SHARE

EXCEPTIONAL CHEESES SELECTION	25€
A SELECTION OF CHARCUTERIES MADE BY THE CHEF	25€

OUR CAVIAR FROM NEUVIC

BAERII, 30G	87€
OSCIETRE, 30G	97€

OUR OYSTERS FROM LE CAP FERRET

HALF A DOZEN OF OYSTERS FROM LE CAP FERRET	18€
THE DOZEN OF OYSTERS FROM LE CAP FERRET	28€

OUR STARTERS

PUMPKIN AND CHESTNUT VELOUTE	12€
SEA SOUP	13€
LEEK AND HAZELNUT TART	12€
HALF COOK DUCK FOIE GRAS	21€
DUCK RILLETTE	13€
GUINEA FOWL TERRINE	14€

OUR MAIN COURSES

MARENGO VEAL, STEAMED POTATOES	23€
CONFIT OF DUCK, AND SQUASH DAUBE	22€
FISH MARKET, FRESH TAGLIATELLES AND CURRY CREAM	22€
CEP MUSHROOM OMELETTE, CHIPS AND SALAD	19€
SWEET POTATO GNOCCHI, BROCCOLI & COMTÉ CHEESE 18 MONTHS	19€

OUR DESSERTS

MILLEFEUILLE WITH WALNUTS OF BOCERNO	13€
CRÈME BRÛLÉE WITH VANILLA FROM LA RÉUNION	11€
CHOCOLATE ALMOND AND HAZELNUT ENTREMET	13€
CHEESES PLATE	12€
HOMEMADE SORBETS (3 FLAVORS OF THE DAY)	11€

NET PRICES – TAXES AND SERVICES INCLUDED

CHILD MENU

15€

DUCK RILLETTES
DUCK SLEEVE & MASHED
POTATOES
ICE CREAM

DAILY MENU

25€

FOR LUNCH (NOT AVAILABLE ON
WEEKENDS AND BANK HOLYDAYS)

STARTER
MAIN COURSE
DESSERT
COFFEE