

## To start ...

Duck Foie Gras Terrine with Savagnin wine, kiwi, persimmon and onion chutney,  
brioche with « fleur de sel » and candied ginger

24

Truffled Blanc Manger, crispy tuile,  
mashed potatoes, runny egg yolk heart with country bacon

18

Berlingots of Gambas and Shrimps, coconut milk sauce, lemongrass, green oil

21

Seared scallops, cauliflower cream, black garlic gel and yuzu lemon pearls

24

*All our starters can be chosen as main course size for an additional 50%*

## To follow ...

Sea Bass fillet in bread crust,  
leek fondue, mashed potatoes with chives, Champagne sauce

35

Sturgeon fillet, chorizo crumble, gnocchi, chorizo sauce

26

Seared Duck breast, Duck ravioli with chestnut flour,  
baked vegetables, balsamic reduced jus, gingerbread streusel

33

Guinea Fowl tournedos stuffed with morels,  
jerusalem artichoke variations, crispy rile, creamy morel sauce

34

Sashi Beef fillet, roasted vegetables, Gratin Dauphinois, Kampot pepper sauce

42

## ... to finish

Assortment of matured cheeses from Poirel (Master Refiner)

15

Exotic tart

pineapple, mango, coconut, mango and ginger sorbet

11

Mont-Blanc with chestnuts and quinces

12

Cigar with Alsatian dark chocolate and Scottish whisky, bitter cocoa ice cream

15

Black Forest cake like Christmas balls, morello cherry sorbet and gel

13