

## Starters

Eggs mayonnaise  
Crispy cecina, herbs mayonnaise  
9€



Calf's way  
Gribiche sauce, lentil salad  
14€



Green asparagus  
Tarragon mayonnaise, elderflower condiment,  
candied egg yolk  
17€



Meat pie  
Foie gras, poultry, pistachio, fig chutney  
18€



Snail  
Watercress emulsion, garlic,  
puff pastry parsley butter  
19€

# Main courses

White asparagus

Crispy polenta, comté cheese mousse

26€

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Fish of the moment

Rosemary, vegetables, grapefruit, fish sauce

28€

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Flank steak

Tarragon béarnaise sauce, french fries

34€

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Vol au vent

Sweatbread, bacon, yellow wine sauce, poultry quenelle  
and button mushrooms

36€

Selection of the chef's cheeses

15€

## Desserts

Floating Island

Blanc-manger rhubarb , custard cream

10€

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Lemon pie

Meringue, lemon and basil sorbet

12€

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Profiteroles

Vanilla Bourbon ice cream, chocolate sauce

15€

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The Cookie

Chocolate, hazelnuts, stracciatella ice cream

18€

The dishes on the menu may contain one or more of 14 allergens. The precise list is available on request.  
The restaurant doesn't accept payment by check - Net prices in euros all taxes included - Service included.