

**Welcome to the universe of Jean-Denis Rieubland
Meilleur Ouvrier de France and meet his passionate team**

Preamble

Roasted Dublin Bay prawns with Espelette chili pepper calf's head croustade with rocket leaves	55€
Crab, flavoured with kaffir lime caviar « Sturia » mango and citrus fruit	60€
Duck foie gras from Gers, semi-cooked with pineapple pan-fried with caramelized pear chestnut ravioli and consommé, homemade brioche	52€
Abalone carpaccio from Brittany with champagne jelly parsnip puree, Oscietra caviar	58€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	80€
Fillet of red mullet served with crust of offal, coteaux champenois sauce multicoloured beets and bulgur with fresh herbs	72€
Pan-fried line-caught seabass, seashells with rock fish reduction Jerusalem artichoke and black chanterelle	78€

Net prices in euros, service included

Terroir

Veal sweetbread stuffed with chorizo, fricassée of girolles
caramelised pearl onions, Xérès jus 75€

Aubrac beef fillet, crispy avocado 78€
multicoloured carrots with orange zest and burgundy sauce

Hare "à la Royale" pan-fried fillet, thigh civet, foie gras roll 82€
vegetables with truffle and Nominettes pasta

Roasted venison back with pear and juniper berries, porcini duxelles 85€
glazed salsifis with grand veneur sauce

All our meats are of French origin

Matured cheese selection 22€

The delicacies of our pastry chef Cédric SERVELA 22€

Poached pear with lime zest and ginger
creamy caramel and crunchy buckwheat

Creamy Caribbean 66% and crunchy chocolate
fresh mint infused milk sorbet

Tangerine baba, creamy with candied lemon zest
ice cream of triple hop beer of the Ardennes

Pineapple infused with chamomile
milky Orizaba 39% and crispy almonds

The list of allergens is available at the reception

Net prices in euros, service included



Discover Menu

Entrust the choice of your menu to the Chef, an invitation to discover his inspirations of the moment :

4 dishes selected by the Chef, without beverages

125 €

Complement your culinary experience with wine selected by our sommelier :

Discover combination for 80 €

Net prices in euros, service included

Signature menu

180€

Crab, flavoured with kaffir lime
caviar « Sturia » mango and citrus fruit

Blanc de Blancs brut nature

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Roasted Dublin Bay prawns with Espelette chili pepper
calf's head croustade with rocket leaves

Brut Millésime 2008

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Turbot with seaweed butter, artichokes and baby carrots
solferino of seasonal vegetables and French parsley

Grand Siècle Numéro 24

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Veal sweetbreads stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Xérès jus

Alexandra rosé 2004

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Matured cheese selection *

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Tangerine baba, creamy with candied lemon zest
ice cream of triple hop beer of the Ardennes

Harmony

Each month, our chef sommelier takes you to the heart of a world-class champagne house
by pairing each dish with one of their « cuvées »

In November, we invite maison Laurent-Perrier, founded in 1812.

Signature combination 150€

*As supplement 22€

Net prices in euros, service included