

**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€

The list of allergens is available at the reception

Net prices in euros, service included

Terroir

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

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

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€

Mango marinated in timut berries passion fruit cream and yuzu sorbet

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

Tangerine baba, vanilla whipped cream
rosé champagne and lemon sorbet

**Entrust the choice of your menu to the Chef,
an invitation to discover his inspirations of the moment for 125€**

Complement your culinary experience with wine selected
by our sommelier for 80€

Net prices in euros, service included

Signature menu

180€

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

Millésime 2013, extra brut

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

La Croisette 2014

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

Blanc de Meuniers 2015, brut nature

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

Les basses Prières 2014

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Matured cheese selection *

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Tangerine baba, vanilla whipped cream
rosé champagne and lemon sorbet

Demi-sec millésimé 2009

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 January, we invite maison *Leclerc Briant* founded in 1872, biodynamic

Signature combination 150€

*As supplement 22€

Net prices in euros, service included