

**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€
Half-cooked Gers duck foie gras, fine pomegranate jelly mango macaroon flavoured with vanilla, homemade brioche	52€
Gnocchi of seasonal vegetables, yellow beets cooked in clay red beetroot broth and grated black truffles	48€

**Ocean side**

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	80€
Sole glazed with champagne sauce roasted green asparagus, osciètre caviar	82€
Blue lobster, civet sauce, coriander tempura claws Jerusalem artichoke mousseline, candied fennel in virgin oi	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 80€

Aubrac beef fillet, braised cheeks at the Champenois hillside  
puffed potatoes, honey glazed celery and carrots 78€

Saddle of lamb with anchovies, green asparagus and pak choi  
sweetbreads and tongue, with Reims mustard 75€

Roasted Bresse poultry with grey shallot, glazed salsify and beets  
bouquet of mache lettuce with candied tangerine zest (For 2 people) 130€

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

**Signature combination 150€**

\*As supplement 22€

**Net prices in euros, service included**