

M

enu du Terroir 47€

Appetizer

Perfect Egg, Marinated Chanterelle Mushrooms,
Jerusalem Artichoke Mousseline

Or

Magret de Canard Fumé en gelée persillée
Smoked Duck Breast in Parsley Jelly

Plaice Fillet, Lemon Butter, Saffron
Pumpkin Risotto

Or

Guinea fowl fillet and garlic sausage,
Green cabbage chartreuse with vegetables

Apple and quince confit with cane sugar ice Cream

Or

Fig Carpaccio, Caramel Mousse and Walnut
Fig Ice Cream

*M*enu Découverte 70€

Appetizer

Roasted scallops with a selection of sautéed mushrooms, Truffle Sauce

Or

Home-made foie gras cooked with a peppery crust

John Dory fillet with herb butter
Leeks and mushrooms, Potatoes millefeuille

Or

Pigeonneau and foie gras tourte
with a selection of autumn vegetables

Crispy citrus millefeuille,
Grand Marnier and blood orange sorbet

Or

Chocolate Variations, Chestnut and Pecan Ice Cream

M enu Dégustation 90€

For quality and conviviality, this menu is proposed for the entire table.

Appetizer

Scallops carpaccio and caviar

Wild abalone, garlic and herb butter

Sole Noodle with Nori Sole Maki, Porcini

Mushroom Emulsion and Vegetables

Vanilla Flavored, Praline dessert

A la Carte

Lobster prepared our way (500g piece)	16€ les 100g
Wild abalone, Maxim's potatoes, garlic and herb butter	52 €
Plate of mature cheeses – Maison OLLIVIER – Boulogne-sur-Mer	15 €
Desserts from our Pastry Chef	15 €

M enu Petit Gourmet 15€

For children up to 12 years old

Chicken breast or white fish, potato pancakes

Homemade ice cream or sorbet

(À la carte dessert supplement + €6.50)