

**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 crispy calf's head with rocket leaves	53€
Crab, flavored with kaffir lime caviar « Prestige » mango and citrus fruit	58€
Lightly cooked duck foie gras with orange jelly pineapple marmelade and homemade brioche	48€
Hen pheasant with duck foie gras, beet juice with honey condiments of wood mushrooms with vinegar	42€

**Ocean side**

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	78€
Roasted blue lobster with shell, wipes stew tempura of crowbar, potato mousse of parsnip and salsify	82€
Atlantic seabass candied with olive oil fennel cooked with rock fish juice	70€

**Net prices in euros and service included**

## Terroir

Veal sweetbread stuffed with chorizo, fricasee of girolles  
caramelised pearl onions, Xérès jus 72€

Aubrac beef fillet and cheek to braise  
petal of Brussels sprouts and tender potatoes 78€

Hare " the Royal ", filet roasted in juniper berries  
stew of thighs and roll of foie gras, mixed fried vegetables with truffle 82€

*All our meats are of French origin*

Matured cheese selection 22€

## Sweets from our pastry chef

22€

Chocolate variation  
salted butter caramel, vanilla ice cream and Tonka bean

Mandarin baba, creamy lemon sorbet  
vanilla whipped cream and champagne rosé

Dulce de leche and shortbread butter  
manzana jelly and granny smith sorbet

Mango marinated with Timut pepper, yuzu sorbet  
passion fruit cream, caramelized tuile

*Our vegetables are mostly from our own vegetable garden. Arthur, young market gardener from the neighboring village and passionate about our terroir, works daily and exclusively for our establishment in a 100% organic approach.*

*The list of allergens is available at the reception*

**Net prices in euros and service included**

## Lunch menu

Amuse bouche

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Chestnut cream, ratafia emulsion  
chanterelles mushrooms and Jerusalem artichoke

Or

Wild shrimps ravioli and tempura with galanga  
lemon grass and candied peppers

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Red mullet filet with orange zest, vanilla butter sauce  
sweet potato and red cabbage cooked with Reims vinegar

Or

Mallard supreme roasted with honey  
candied apples, grey shallots and parsnip chips

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Chocolate variation  
salted butter caramel, vanilla ice cream and Tonka bean

Or

Mango marinated with Timut pepper, yuzu sorbet  
passion fruit cream, crispy paste

62€

*This menu is available for lunch from Wednesday to Friday included*

**Net prices in euros and service included  
Except beverages**

**Discovery menu  
(4 selected dishes by the chef except beverages)**

125€

**Signature menu**

Crab, flavored with kaffir lime  
caviar « Prestige » mango and citrus fruit

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

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

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

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Mandarin baba, creamy lemon sorbet  
vanilla whipped cream and champagne rosé

180€

**Net prices in euros and service included  
Except beverages**