

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

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

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

Lightly cooked duck foie gras with orange jelly
pineapple marmelade and homemade brioche

Hen pheasant with duck foie gras, beet juice in the honey
condiments of wood mushrooms with vinegar

Ocean side

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

Roasted blue lobster with shell, wipes stew
tempura of crowbar, muslin of parsnip and salsify

Atlantic seabass candied with olives oil
fennel cooked with rock fish juice

Terroir

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

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

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

All our meats are of French origin

Matured cheese selection

Sweets from our pastry chef

Declination of chocolate
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, crispy paste

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

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

This menu is available for lunch from Wednesday to Friday included

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

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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, fricassee of girolles
caramelised pearl onions, Xérès jus

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