



STARTERS

Salmon, oysters and bass tartar with ginger and lemon €22

Marbled of Porto marinated foie gras €28

Citruses and verbena oil marinated seabream €19

Salted buttered scallops, poached like cauliflower puree €26

« Chef's nanny » deviled eggs €16

MAIN COURSES

Tarragon candid sucking lamb's shoulder stuffed potatoes €35

Seasonal vegetables €26

Roasted bass, caviar lemon & cebette seasoning, caramelized endives €39

French beef fillet, slightly spicy potatoes stew €38

Langoustine ravioli, artichoke puree and shellfish sauce €36

Roasted free-ranged chicken, carrots and herbs garnish €35

Isigny salmon, glasswort and chervil braised potatoes €35

DESSERTS

French cheese plate 21€

Chestnut cream "Mont Blanc" €14

French apple tart "Tatin" & Wern's farm sour cream €14

Roasted pineapple with flower honey and ginger bread €14

The famous "Chef Christian Constant's" chocolate tart €14

CHILDHOOD DESSERTS

Kilti chocolate mousse €14

"Ile flottante" and salted caramel €14

Tahiti vanilla and orange tree flower rice pudding €14

Lunch set menu of the day

Starter & main course or main course & dessert (of the day) €38

Starter & main course & dessert (of the day) €43

*All our fruits and vegetables are produced by organic farming.
All our meats are born, raised, killed and butchered in France*



DE-LIGHT : delicious low-calorie gastronomy