la Table de balthazar

By Benjamin Jourdren

| | _ | STARTERS — |
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| | Ŷ | SUNCHOCKE'S VARIATION AND COFFEE CONDIMENT 18€ |
| | | MACKEREL BURNED ON SKIN, KOHLRABI'S TATIN, VEGETAL JUS 24€ |
| | Ø | ROASTED PENNY BUNS, GARLIC CREAM, WATERCRESS FOAM 28€ |
| * (| OSTR | A RÉGAL'S OYSTER, WHITE LARD, BROWN MUSHROOMS CONSOMMÉ 36€ |
| | | NEUVIC CAVIAR, BAERI BIO (20GR) WITH ITS SIDE DISHES 90€ |
| | _ | MAIN COURSES ————— |
| | 1AL | NZÉ POULTRY LABEL ROUGE COOKED ON TRUNK, SALSIFY, SAKE JUS 34€ |
| RACK OF V | /EIL | COOKED AT LOW TEMPERATURE, ROSCOFF'S PINK OINIONS AND LICORICE 36€ |

SEA BASS FILET, RED KURI SQUASH AND CURRY, BEURRE BLANC 45€

PEARLY WHITE SCALLOPS, WASABI FOAM, POINTED HEAD CABBAGE, LEMON PUREE 41€

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DESSERTS

CITRUS FRUITS VACHERIN, LIGHT EARL GREY CREAM, PARSLEY ICE CREAM 15€

LOCAL CHEESES FROM MAISON GAUTHIER 16€

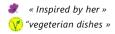
POACHED PEAR WITH PAIMPOL VANILLA, HAZELNUTS VARIATION 17€

CRISPY GAVOTTE, 80% CHOCOLATE FROM DOMINICAN REPUBLIC, PINE TREE ICE CREAM 19€



Bread is baked daily by Elluard Bakery

We inform you that all of our meats are of French origin



« Price including service»

Menu Découverte 50.00 €*

With food and drinks pairing
(3 glasses 40€)

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SUNCHOCKE'S VARIATION AND COFFEE CONDIMENT

JANZÉ POULTRY LABEL ROUGE COOKED ON TRUNK, SALSIFY, SAKE JUS

LOCAL CHEESES FROM MAISON GAUTHIER (FOR A 10.00 € EXTRA)

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CITRUS FRUITS VACHERIN, LIGHT EARL GREY CREAM, PARSLEY ICE CREAM

Menu Plaisir 60.00 €*

With food and drinks pairing
(4 glasses 50€)

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MACKEREL BURNED ON SKIN, KOHLRABI'S TATIN, VEGETAL JUS

PEARLY WHITE SCALLOPS, WASABI FOAM, POINTED HEAD CABBAGE, LEMON PUREE

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RACK OF VEIL COOKED AT LOW TEMPERATURE, ROSCOFF'S PINK OINIONS AND LICORICE

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LOCAL CHEESES FROM MAISON GAUTHIER (FOR A 10.00 € EXTRA)

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POACHED PEAR WITH PAIMPOL VANILLA, HAZELNUTS VARIATION

Menu Signature

Same menu for the entire table, Available until 9:30pm.

76.00€

With food and drinks pairing (5 qlasses 60€)

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OSTRA RÉGAL'S OYSTER, WHITE LARD, BROWN MUSHROOMS CONSOMMÉ

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ROASTED PENNY BUNS, GARLIC CREAM, WATERCRESS FOAM

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SEA BASS FILET, RED KURI SQUASH AND CURRY, BEURRE BLANC

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RACK OF VEIL COOKED AT LOW TEMPERATURE, ROSCOFF'S PINK OINIONS AND LICORICE

SEA LETTUCE SORBET, CIDER ESPUMA AND BUCKWHEAT BISCUIT

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CRISPY GAVOTTE, 80% CHOCOLATE FROM DOMINICAN REPUBLIC, PINE TREE ICE CREAM

^{*} ANY DESIRED CHANGES IN THE UPPER MENU WILL INCUR A SURCHARGE OF € 10.00 PER MODIFICATION