

la Table de balthazar

By Benjamin Jourden

STARTERS



GREEN BEANS AND SAMPHIRE, RICOTTA SALATA 18€

BURNED MACKEREL, ACIDULOUS JAPANESE EGGPLANT, PONZU CONDIMENT 24€



TOMATOES AND BURRATA DI BUFALA CAMPANA, ARUGULA PESTO 28€

TONKA BEAN PEARLED CRAYFISH'S TAILS 36€

CAVIAR DE NEUVIC, BAERI BIO (20GR) WITH ITS SIDE DISHES 90€

MAIN-COURSES

HOME BRIELLE'S PORK, CORN DECLINATION, PANDAN SAUCE 34€

HALF-COOKED ALBACORE TUNA, BASIL AND STRAWBERRIES 36€



FRENCH BEAF FILLET, CHANTERELLE AND GARLIC, SAGE JUICE 41€

TURBOT COOKED IN FIG LEAF, FRESH ALMOND AND FENEL, FUMET REDUIT SAUCE 45 €

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DESSERTS

BLACKBERRIES AND CELERY BRANCHE 15€

CHEESES ON THE PLATE OF THE GAUTHIER HOME 16€

POACHED PEACH, GINGER CONDIMENTS, VERBENA ICE CREAM 17€

🌸 ALPACO GRAND CRU EQUATEUR 66% CHOCOLAT, RASPBERRIES AND BELL PEPPER 19€



The bread is made every day by the bakery "ELLUARD"

We inform you that all our meats are of French origin

🌸 « Inspired by her » / inspirés par elles.
🌱 "plat végétariens"

« Prix service compris

Menu Découverte

50.00 €*

*With food and drinks pairing
+40€ (3 glasses)*



GREEN BEANS AND SAMPHIRE,
ROCOTTA SALATA DI BUFALA



HOME BRIELLE'S PORK,
CORN DECLINATION,
PANDAN SAUCE



CHEESES BY GAUTHIER HOME
(IN ADD OF 10.00€)



BLACKBERRIES AND CELERY
BRANCHE

Menu Plaisir

60.00 €*

*With food and drinks pairing
+50€ (4 glasses)*



BRUNED MACKEREL,
ACIDULOUS JAPANESE EGGPLANT,
PONZU CONDIMENT



HALF-COOKED ALBACORE TUNA,
BASIL AND STRAWBERRIES



HOUSE BRIELLE'S PORK,
CORN DECLINATION,
PANDAN SAUCE



CHEESES BY GAUTHIER HOME
(IN ADD OF 10.00€)



POACHED PEACH, GINGER
CONDIMENTS, VERBENA ICE
CREAM

Menu Signature

76.00 €

*Single menu for all guests at the
table. Available until 9:30 p.m.*

*With food and drinks pairing
+60€ (5 glasses)*



TOMATOES AND BURRATA DI
BUFALA CAMPANA, ARUGULA
PESTO



HALF-COOKED ALBACORE TUNA,
BASIL AND STRAWBERRIES



TURBOT COOKED IN FIG LEAF,
FRESH ALMOND AND FENEL,
FUMET REDUIT SAUCE



FRENCH BEAF FILLET,
CHANTERELLE AND GARLIC,
SAGE JUICE



REVISITED COTTAGE CHEESE



ALPACO GRAND CRU EQUATEUR
66% CHOCOLAT, RASPBERRIES
AND BELL PEPPER

* Any desired changes in the top menu will result
a supplement of € 10.00 per modification