

# la Table de balthazar

Created by *Benjamin Jourden*

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## STARTERS

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PRESSED LEEK, RICOTTA SALATA DI BUFFALA, POMELOS **18€**

CRISPY EGG FROM FERME DE LA PLOUTIERE, BROWN MUSHROOMS, GERANIUM **24€**



TWO-COURSES SCALLOPS, SPINACH AND BUTTERMILK **28€**

SEA BASS FLOWERS, CAULIFLOWER BAVAROISE AND BLACK LEMON CONDIMENT **36€**

DEGUSTATION DE CAVIAR D'ÉLEVAGE DE NEUVIC, BAERI BIO (20GR) ET SES ACCOMPAGNEMENTS **90€**

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## MAIN COURSES

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MAISON BRIELLE'S PORK, SHALLOTS AND QUINCE **34€**

LOW TEMPERATURE OCTOPUS, BETROOT SAP, SQUASH **36€**



DUCK BREAST FILET FROM FERME DU LUGUEN, CANBERRY AND PARSNIP **41€**

PEARLY WHITE SAINT-PIERRE, REDUCED FUMET, BLACK PEARL MUSHROOM **45€**

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## DESSERTS

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CARROTS, CARDAMOM AND ORANGE 15€

LOCAL CHEESES FROM MAISON GAUTHIER 16€

STEAMED WHITE WITH CITRUS FLAVOURS, NASTURTIUM SHOOTS 17€

CRISPY GAVOTTE, NYANGBO CHOCOLATE, BLACK SESAME 19€



*Bread is baked daily by Elluard Bakery*

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



« Inspired by her »



«vegeterian dishes »

« Price including service »

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## Menu Découverte

50.00 €\*  

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



PRESSED LEEK, RICOTTA SALATA  
DI BUFFALA, POMELOS



MAISON BRIELLE'S PORK,  
SHALLOTS AND QUINCE



LOCAL CHEESES FROM MAISON  
GAUTHIER (FOR AN EXTRA OF  
10.00€)



CANDIED CARROTS, CARDAMOM,  
ORANGE CARAMEL

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## Menu Plaisir

60.00 €\*  

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



CRISPY EGG FROM LA FERME DE  
LA PLOUTIERE, BROWN  
MUSHROOMS, GERANIUM



LOW TEMPERATURE OCTOPUS,  
BETROOT SAP, SQUASH



DUCK BREAST FILET FROM FERME  
DU LUGUEN, CANBERRY AND  
PARSNIP



LOCAL CHEESES FROM MAISON  
GAUTHIER (FOR AN EXTRA OF  
10.00€)



STEAMED WHITE WITH CITRUS  
FLAVOURS, NASTURTIUM SHOOTS

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## Menu Signature

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

76.00€  

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



SEA BASS FLOWER, CAULIFLOWER  
BAVAROISE, AND BLACK LEMON  
CONDIMENT



TWO-COURSES SCALLOPS,  
SPINACH AND BUTTERMILK



PEARLY WHITE SAINT-PIERRE,  
REDUCED FUMET, BLACK PEARL  
MUSHROOMS



DUCK BREAST FILET FROM FERME  
DU LUGUEN, CANBERRY AND  
PARSNIP



SEA LETTUCE SORBET, CIDER AND  
BUCKWHEAT ESPUMA



CRISPY GAVOTTE, NYANGBO  
CHOCOLATE, BLACK SESAME

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