

Starters

Mediterranean wild shrimps <i>Green cream and Timut berries</i>	34€
Fruits and vegetables <i>Served raw and cooked, marinated scallops, Mollières' farm milk with honey</i>	30€
Duck foie gras <i>Slices and roots cooked in an orange</i>	32€
Black truffle <i>Onion cream and veal sweetbreads in pithiviers</i>	36€

Fishes and Shellfish

Char Lakefish <i>Confit with cocoa bean, fresh herbs coulis</i>	40€
Codfish from Brittany <i>Small spelt and vegetables with cinnamon bark and tonka bean</i>	40€
Lobster <i>Poached tail with watercress Pincers with chestnuts and mushrooms</i>	62€

Service and taxes included

Meat and Poultry

Bresse fattened hen <i>Poached in cereal and truffle stock, braised leg with mushrooms</i>	52€
60 days "Dry aged" beef <i>Confit celeriac, cooked and raw condiments</i>	46€
Traditionally bred pigeon <i>Crunchy bread with mushrooms, spicy fruit</i>	46€
Lamb from Bourbonnais <i>Abbé Rozier's farm vegetables cooked in hazelnut oil</i>	44€

Cheeses

Matured Saint Marcellin cheese	12€
A selection of cheeses on trolley	18€

Desserts

The Pear <i>Baked, quince compote, anise and fennel</i>	18€
Chocolate and dried fruits <i>Citrus marmalade, cocoa ice cream</i>	20€
Gourmandise <i>Around a seasonal fruit</i>	18€
Grand Cru chocolates from Bonnat <i>Chuao and Ceylan</i>	20€

Service and taxes included

Renaissance Menu

Fruits and vegetables

Served raw and cooked, marinated scallops, Mollières' farm milk with honey



Codfish from Brittany

Small spelt and vegetables with cinnamon bark and tonka bean



60 days "Dry aged" beef

Confit celeriac, cooked and raw condiments



A selection of cheeses on trolley



Chocolate and dried fruits

Citrus marmalade, cocoa ice cream

105€

Service and taxes included

Les Loges Menu

Prepared for the whole table

Mediterranean wild shrimps
Green cream and Timut berries



Char Lakefish
Confit with cocoa bean, fresh herbs coulis



Duck foie gras
Slices and roots cooked in an orange



Traditionally bred pigeon
Crunchy bread with mushrooms, spicy fruit



A selection of cheeses on trolley



Chua grand cru chocolate from Bonnat



Gourmandise
Around a seasonal fruit

125€

Service and taxes included