

## STARTERS

### EARTH 23 €

Roasted asparagus, smoked duck breast  
Remoulade with smoked chilli and mustard caviar

Cappuccino of veal juice, yellow wine and foie gras  
Veal sweetbreads, morels and spring onions

### SPECIALTIES

Langoustine ravioli, light creamy bisque 23 €

6 Gillardeau oysters 24 €

Pan-fried duck foie gras escalope  
with roasted seasonal fruit 28 €

### SEA 23 €

Roasted summer leeks, smoked bass  
Horseradish remoulade and trout caviar

Cappuccino of shellfish bisque,  
Prawns, crab, fennel, celery and granny apple

✓ Roasted asparagus or leeks,  
available in vegetarian version

### Starter of the day

## MAINS

### EARTH 36 €

Guinea fowl finger, parmesan cracker,  
Gnocchi with tartuffade and eryngii oyster mushrooms, hearty jus

rack of lamb  
Grilled bell pepper carpaccio, lamb juice

Grilled duck breast,  
Carrot hummus, mango coulis with jalapeños

**Special of the day** 36 €

### SEA 36 €

Umbrine finger, Parmesan cracker,  
Seaweed gnocchi with grilled piquillo, hearty juice

Red mullet fillets,  
Grilled zucchini carpaccio, fishbone jus

Grilled red tuna,  
Avocado hummus, bell pepper coulis and jalapenos

### SPECIALTIES

✓ Gnocchi with seasonal vegetables, aged 26 €  
Pecorino and mature olive oil

Grilled fish, lobster and crayfish\* **Market prices**

#### Specialities for 2 people minimum :

Salt-crusted bass, sauce vierge \* 44 €/ pers

Prime rib 900g, Bearnaise sauce \* 44 €/ pers

**\*to be ordered in the morning for the evening**

### MENUS

Starter + main course + dessert 65 €

**"Return from the market" menu** 50 €

Starter of the day + main course of the day  
OR main course of the day + dessert of the day

Children menu (up to 11 years old):  
main course + dessert + syrup 18 €

It is preferable to order desserts at the beginning of the meal.

## DESSERTS

### The chocolate - peanut :

Crunchy chocolate, cocoa crumble, light mousse, peanut praline,  
peanut sauce

### The blood orange :

Citrus biscuit, cheesecake mousse, blood orange confit, gel and  
sorbet

### The strawberry:

Crunchy shortbread, lemon-basil cream, marinated  
strawberries, strawberry gel and sorbet

16 €

### The exotic :

Coconut dacquoise, mango-passion cream, coconut mousse

### Dessert of the day

### Cheese selection

**Some specialities may be subject to a supplement for half or full board.**

*All our meat and poultry come from the European Union. The allergen card is available on request. Net prices in euros, service included.*