

## Les Classiques

*Les classiques celebrate our legendary dishes,  
revisited by Christophe Moret and Claire Heitzler*

*Truffles salad* 140€

*Macaroni pasta stuffed with black truffle and duck liver* 90€

*Brill fillet with red wine sauce* 90€

*Roasted Dombes cans,* per person 70€\*  
*citrus, Bigarade sauce*

*Bresse chicken "demi-deuil",* per person 115€\*  
*Albuféra sauce, breeding Alexandre Mazuir*

*Suzette crepes* 35€



*Tasting Menu* 195€  
*6 dishes from the menu proposed by the chef*

\*Served for two persons minimum  
We guarantee all meats share french origins  
15% of service and taxes included

## Les Créations

### Starters

*Roasted Vegetables from our farmers,* 52€  
*home made tofu, herbs emulsion*

*Caviar and lettuce mousse, just lemony* 85€

*Roasted Scallops, cauliflower puree* 65€

*Candied duck liver from the Landes confit,* 62€  
*truffled condiments*

*Dublin bay prawns served with a ginger lime bouillon* 75€

### Fishes

*Back of roasted sea bream* 72€  
*caramelized citrus*

*Sea bass cooked,* 95€  
*spinach and truffled artichokes*

*Blue Lobster from our coasts,* 135€  
*chestnuts and pumpkin*

### Meats

*Saddle and lamp chop from allaiton,* 98€  
*spelt and dry fruits simmered*

*Grenadin of veal from Corrèze,* 90€  
*carrots and onions caramelised*

*Fillet of beef Rossini from Salers,* 105€  
*puff potatoes*

*Venison deer from Picardie roasted,* 100€  
*povrade sauce*