

## STARTERS

FILLET OF SMALL MACKEREL MARINATED IN ESCABÈCHE AND GRAVELAX, CHAYOTTE VEGETABLE TARTARE	18 €
« BALLOTTINE » OF PHEASANT, MARINATED MUSHROOMS FINE MOUSSE OF CHESTNUTS, SMALL SALAD WITH WALNUTS	23 €
CARVED VEAL IN TONNATO STYLE, CAPERS, TOMATO « CŒUR DE BŒUF » SMOKED ANCHOVY	25 €
HALF-COOKED FOIE GRAS, PANINI OF DUCK BREAST FILLET, PRESERVED FIGS	27 €
GOURDS SOUP, SMALL RAVIOLI OF FOIE GRAS & LOBSTER	23 €
SALAD OF WHITE BEANS, SEARED CUTTLEFISH WITH FRESH THYME	27 €
RISOTTO WITH PAN SAUTÉED WILD MUSHROOMS	26 €
FRESH PASTA « ALLE VONGOLE »	39 €
SPECIAL OYSTERS « FINES DE CLAIRE », TRADITIONNAL GARNISH (6 PIÈCES)	36 €
BREEDING CAVIAR BAERI 10 GR	55 €
BREEDING CAVIAR BAERI 30 GR	100 €
DEGUSTATION OF BREEDING CAVIAR 75 GR (OSCIÈTRE TRADITION, ESTURGEON BLANC, BAERI)	270 €

## VEGETARIAN

VEGETABLES CANNELONI « AU GRATIN », SMALL SALAD WITH ARGAN OIL	18 €
SEASONAL SALAD IN ELSA STYLE	25 €

## FISH

SNACKÉED SCALLOPS, CEPE MUSHROOMS AND CHAYOTTE VEGETABLE	36 €
BRAISED SEA-BASS WITH LIGUREAN SEASONAL VEGETABLES	46 €
FISH CASSEROLE COOKED IN A SAFFRON SOUP	39 €
WHOLE DOVER SOLE « À LA BELLE MEUNIÈRE »	53 €

## MEAT

PAN-SEARED ESCALOPE OF FOIE GRAS, CARAMELISED QUINCES AND SALSIFY	25 €
VEAL KIDNEYS COOKED IN THEIR OWN FAT, GRAIN-MUSTARD SAUCE BUTTERNUT AND RISOTTO	36 €
FILLET OF BEEF SAUTÉED WITH BLACK GROUND PEPPER MOUSSELINE POTATOES	49 €
GUINEA FOWL BREAST PANNED WITH SAGE THE LEG PREPARED IN A “SALMIS” OF OLIVES AND MUSHROOMS	28 €

## DESSERTS

VERBENA « PARFAIT », MARMELADE OF FIGS AND SPICES	19 €
CARAMELISED CHERRY PLUMS ON A BED OF PUFF PASTRY	15 €
GINGER-POACHED PEAR, DARK CHOCOLATE « CRÉMEUX »	17 €
SELECTION OF FRESH FRUITS, SORBET AND RED FRUIT COULIS	18 €