

2 courses 30€



3 courses 37€

Foie Gras Bistrotters – the Chef's Recipe +4€
wine pairing: 10cl Gewürztraminer Cuvée Félicie +10€

Vegetable Tart, Beautiful Local Veggies from Ile-de-France on a nice Potato Crust
Guéméné Chitterlings Sausage, Diced Artichokes and Celery Root, Roscoff Onion
Crayfish Bisque, Autumn Mushrooms and Shellfish
Tuna Medallion Just Warm, Seaweed Salad and Sri Lankan Pepper

Monkfish, Salsify and Parsnip Puree, Citrus Reduction +7€

Cod Filet, Vegetables of the Chef, Sorrel Sauce

Lamb Saddle with Fresh Garlic, Celery Root and Cep, Four Spices Jus +7€

Duck Breast, Creamed Vanilla Fennel and Fig Sauce

Crispy Pork Belly, Baby Potatoes and Carrots, Sauce Star Anis and Cider

Guanaja Chocolate Ganache with Praline, Flambéed Bananas, Verbena Ice
Cream

wine pairing: 10cl Pedro Ximenez +10€

French Toast of Brioche, Salted Butter Caramel Sauce and Crispy Chocolate
wine pairing: 10cl Rivesaltes 1996 +10€

Lemon Tarte with a Shortbread Base, Fresh Basil Emulsion and its Sorbet
wine pairing: 10cl Haut-Lieu 2008, Vouvray - Huet +13€

Poached and Fresh Pears Crumble, Grapes Jelly, Rosemary Ice Cream
wine pairing: 12cl Moscato d'Asti +8€