

La Carte



Starters

THE ONION SOUP 19€

Parmesan gratin, Garlic crouton

THE EGG PARFAIT 22€

Mushrooms in 3 textures, smoked Bacon emulsion

THE LOBSTER RAVIOLI 24€

Green Curry and Coconut cream

THE FOIE GRAS 26€

Blackberry jelly, Gingerbread, caramelized Onion and Miso ice cream



Main Courses

THE RETURN FROM THE HUNT

According to delivery ...

THE CATCH OF THE DAY 35€

Dashi and Shiitake broth, Zucchini sautéed with smoked bacon and deglazed with Lime

THE BEEF CHEEK 35€

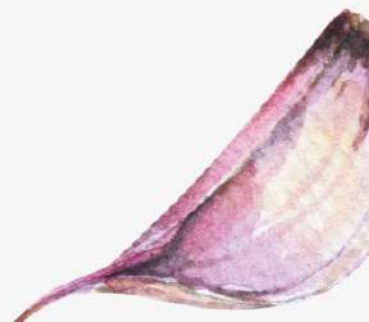
Char-grilled then stewed for 12 hours, Brocoli mousseline, Shot Potatoes and Gravy

THE QUAIL 44€

*Foie Gras and Mushrooms Duxelle stuffing, Truffled Potato Mousseline,
Blackcurrant gravy*

THE PASTA OF THE DAY

Ask for the Chef's suggestion...



La Carte



Cheese

Selected Delights and Young Sprouts ...
15€

Desserts

Thank you for ordering in advance



THE APPLE TART 15€

Poached and stewed Apple, ice cream of the moment

THE PEAR 15€

Poached in Red Wine and Spices, whipped Mascarpone

THE CHOCOLATE SOUFFLE - Made to Order 17€

Ice cream of the moment

Kids Menu

until 10 years old - 19€

Main and Dessert according to the Chef's suggestion
Soft drink included



Back from the Market... 29€



*At lunch only From Tuesdays to Fridays
Except Holidays*

Main Course and Dessert

According to the Market and Chef's inspiration !



Extend the pleasure...

*Treat yourself with a moment of indulgence and relaxation, and enjoy the quietness of
our massage or of our private Spa before or after lunch...*

Massage 60min, Solo: 130€ or Duo: 240€

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Private Spa: 90min, Detox and Indulgence welcome tray, 90€/2persons



A Home made and seasonal cuisine

*List of allergens available from staff
Net Prices - Taxes and Service included*



Menu du Château

55€



The Onion Soup

Parmesan gratin, Garlic crouton

Or

The Egg Parfait

Mushrooms in 3 textures, Smoked Bacon emulsion



The Beef Cheek

Char-grilled then stewed for 12 hours, Brocoli mousseline, Shot Potatoes and Gravy

Or

The Catch of the Day

Dashi and Shiitaké broth, Zucchini sautéed with Smoked Bacon and deglazed with Lime



The Apple Tart

Poached and stewed Apple, ice cream of the moment

Or

The Pear

Poached in Red Wine and Spices, whipped Mascarpone



Selection of Cheeses - extra 7€



Tasting Menu

79€



The Foie Gras

Blackberry jelly, Gingerbread, caramelized Onion and Miso ice cream



The Lobster Ravioli

Green Curry and Coconut cream



The Beef Cheek

Char-grilled then stewed for 12 hours, Brocoli mousseline, Shot Potatoes and Gravy

Or

The Catch of the Day

Dashi and Shiitaké broth, Zucchini sautéed with Smoked Bacon and deglazed with Lime



Selection of Cheeses

Young Sprouts and Chutney



Dessert

To choose from the A La Carte menu



Menu du Chasseur

95€

Available according to delivery

The Foie Gras

*Blackberry jelly, Gingerbread, caramelized onion and
Miso ice cream*



The Egg Parfait

Mushrooms in 3 textures, Smoked Bacon emulsion



Return from the Hunt

According to delivery...



Dessert

To choose from the A La Carte menu

