



Truffle menu
4 courses | EUR 95

Foie gras terrine marbled with truffles,
sweet onions from the Cévennes and port wine gel or

Perfect soft-boiled egg, Jerusalem artichoke foam,
hazelnuts and truffles

Scallops, celeriac and truffle risotto,
scallop roe sauce with Madeira wine

Free-range guinea fowl stuffed with truffles, Anna potatoes, brocolis
and truffled poultry jus

Barisien with truffles and lettuce with walnut oil or
Chocolate, truffle caramel, hazelnut and truffle vanilla ice cream

Available on Thursday and Friday evenings and Saturday and Sunday lunchtimes.
Served to all guests at the table.



Truffle menu
6 courses | EUR 130

Canapés

Foie gras terrine marbled with truffles,
sweet onions from the Cévennes and port wine gel

Perfect soft-boiled egg, Jerusalem artichoke foam,
hazelnuts and truffles

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Scallops, celeriac and truffle risotto,
scallop roe sauce with Madeira wine

Free-range guinea fowl stuffed with truffles, Anna potatoes,
brocolis and truffled poultry jus

Barisien with truffles and lettuce with walnut oil

Chocolate, truffle caramel, hazelnut and truffle vanilla ice cream



Valentine's Day Dinner

14 February 2026

6 courses | EUR 140

Canapés

Gilardeau oyster, olive oil–confit potato with tangy herb sauce

Foie gras terrine marbled with truffles,
sweet onions from the Cévennes and port wine gel

Lobster raviole, butternut squash, sage and hazelnut,
creamy lobster bisque

John-Dory, raw and cooked cauliflower,
champagne and Noilly Prat sauce

Veal filet, Jerusalem artichoke and truffle jus

Chocolate, crunchy praline, hazelnut mousse and Madagascar vanilla

Mignardises



Lobster dinner
20 February 2026
4 course | EUR 98

Canapés

Potato foam, tangy herb sauce,
grilled lobster medallion

Poached lobster, ginger and lemongrass broth,
spring onions and charred onion

Lightly seared half lobster, chimichurri sauce,
creamy bisque and dauphine potatoes

Citrus fruits, light lemon mousse,
kumquats from our garden, lime espuma
and orange yuzu sorbet