

Starters

Foie gras, figs and bourbon, home-made brioche	26€
Ardèche trout, horseradish foam, salicorn, green apple and celery juice	24€
Alaskan king crab, plum declination and lime ginger juice	29€

Surf

Mediterranean bluefin tuna, Romesco sauce, capers and anchovies from Collioure	44€
Sole, courgette gremolata, smoked green wheat, green tomatoes and cucumbers	46€

Turf

Veal medallion, potato gnocchi, artichokes barigoules and hay sabayon	44€
Pigeon two ways, Bomba rice spiced with mace, pearl onions	42€
Selection of cheeses from the trolley, refined by Monsieur Vergne, MOF 2019	18€

Desserts

Pavlova meringue, blueberry brownies and Isigny cream	18€
Apricot variations, curd ice cream and purple Shiso	18€

Menu Collain - 58 euros

Gazpacho of yellow courgettes and melon,
kumquats and watermelon

Duck filet, potato mille-feuille,
carrots with cumin and spiced jus

Dessert from the à la carte menu

Menu Montcaud - 88 euros

Ardèche trout, horseradish foam, salicorn,
green apple and celery juice

Mediterranean bluefin tuna, romesco sauce, capers
and anchovies from Collioure

Veal medallion, potato gnocchi,
artichokes barigoules and hay sabayon

Dessert from the à la carte menu

Menu Cèdre - 115 euros

Tasting menu served in 6 courses

Requires the participation of the entire table

Master Chef
Mathieu Hervé

Net prices, service included
Meat and fish from France – King crab from Alaska