

Starters

“Pâté en croute”, guinea fowl, pigeon and foie gras | 18

Foie gras terrine, quince confit and brioche | 22

Homemade smoked salmon,
curry and coconut milk hummus, green apple | 20

Mushroom velouté, perfect soft-boiled egg and hazelnut | 16

Truffle scrambled eggs | 26

Fish

Sole grenobloise, potatoes and seasonal vegetables | 48

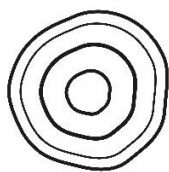
Catch of the day, heirloom vegetables and lobster bisque | 32

Saffron king prawn risotto and baby spinach | 38

Meats

Wagyu burger, red onions compote,
sucrine lettuce and morbier cheese | 32

Pork cheek confit with “de Montcaud” honey,
dauphine potatoes and mushrooms | 28



Desserts

Cheese platter | 12

Comté 18 months, St Nectaire, Pont l'Evêque

Chocolate fondant, salted-butter caramel
and vanilla ice-cream | 12

Pistachio, hazelnut and praline millefeuille | 12

Exotic fruit and blood orange almond financier | 12

Ice cream | 3 (per scoop)

Chocolate, coffee, vanilla, lemon, passion fruit, coconut, strawberry,
salted-butter caramel, pistachio, clementine from Corsica

Our local suppliers

Foie gras from La Ferme du Gubernat, Saint-Laurent de Carnols

Saffron from Manjolive, Sabran

« De Montcaud » honey, harvested in our park

Cheese matured by Le Goût du Fromage, Bagnols sur Cèze

Burger buns by Nicolas Willaume,
winner of the French burger championship 2018, Laudun

Pain de sucre bakery, Verfeuil