



Les Grelots

68€

Scallops

matured olive oil ice cream, lemon caviar and grapefruit sauce

Red Mullet

stuffing with paprika and morteau sausage, daïkon cannelloni with apple and celery

Trout in brioche

vegetables ravioli, turnips, parsnip emulsion and trout roe beurre blanc

or

Farmer Poultry from Mr. Garat

roasted shiitake, candied garlic mash and meat juice

Chocolate

chocolate mousse, nut cookie, balsamic vinegar

Our cheeses selection from a bordelaise house Frécaut to
complete your menu

15€





Les Cloches

85€

Only for all the table

Scallops

matured olive oil ice cream, lemon caviar and grapefruit sauce

Red Mullet

stuffing with paprika and morteau sausage, daïkon cannelloni with apple and celery

Trout in brioche

vegetables ravioli, turnips, parsnip emulsion and trout roe beurre blanc

Beef filet

wafer garnished with smoked white cheese, olive tapenade, yuzu and satay meat juice

Coconut

soft coconut, rum jelly, ginger and white chocolate

Grand Marnier

grand marnier emulsion, orange and lemon marmelade , orange sorbet

Our cheeses selection from a bordelaise house Frécaut to
complete your menu

15€





Le Carillon

112€

Only for all the table

Scallops

matured olive oil ice cream, lemon caviar and grapefruit sauce

Red Mullet

stuffing with paprika and morteau sausage, daïkon cannelloni with apple and celery

Sea Urchin

beef tartare, kalamansi vinaigrette, sea urchin water and lemon balm

Sweetbreads

cream and Jerusalem artichoke chips, tonka meat juice

Trout in brioche

vegetables ravioli, turnips, parsnip emulsion and trout roe beurre blanc

Beef filet

wafer garnished with smoked white cheese, olive tapenade, yuzu and satay meat juice

Coconut

soft coconut, rum jelly, ginger and white chocolate

Grand Marnier

grand marnier emulsion, orange and lemon marmelade , orange sorbet

Our cheeses selection from a bordelaise house Frécaut to
complete your menu

15€





Starters

Lacquered Sweetbreads, cream and Jerusalem artichoke chips, tonka meat juice
15€

Red mullet, stuffing with paprika and morteau sausage, daïkon cannelloni apple and celery
18€

Main courses

Trout in broche, vegetables ravioli, turnips, parsnip emulsion and trout roe beurre blanc
35€

Farmer Poultry from Mr Garat, roasted shiitake, candied garlic mash and meat juice
45€

Cheeses

Selection of cheeses from the house Frécaut
15€

Desserts

Chocolate
15€

Grand Marnier
15€

