



La Découverte

75,00€



Prologue

Mackerel | Iodine | Plankton

-

Anjou royal squab | Cress | Brussel sprouts

-

Upside down Dame Blanche ice cream sundae

Epilogue

* Supplement of barbecued Mont d'Or cheese € 15

Only available at midday and on Wednesday and Thursday evening



La Forge

110,00€



Prologue

Mackerel | Iodine | Plankton

-

Sole | Wild celery | Colonata

-

Anjou royal squab | Cress | Brussel sprouts

-

Upside down Dame Blanche ice cream sundae

Epilogue

* Supplement of barbecued Mont d'Or cheese € 15



Le 1926

€150



Prologue

Mackerel | Iodine | Plankton

-

Sole | Wild celery | Colonata

-

Beef | Squid | Truffle

-

Anjou royal squab | Cress | Brussel sprouts

-

Barbecued Mont d'Or cheese

-

Upside down Dame Blanche ice cream sundae

Epilogue

A la Carte service:

The 'A la Carte' service is a different experience to choosing from our set menus.

The starts or main courses chosen are served with a variety of main ingredient related preparations.

All our dishes are available as starters (the first price) and as main courses (the second price). The 'A la Carte service' is solely reserved for tables with one to six places.

It is available every day at midday and in the evening, except on Friday and Saturday evenings.

King Crab	46 €	89 €
Périgord truffle 'Vin jaune' wine sauce		
Cardinal prawns	58 €	108 €
Grilled on a wood fire Head stuffed with veal		
Sweetbread	42 €	76 €
Sauté pan roasted – hazelnut praline Onion marmalade, parmesan emulsion		
Turbot 6+	54 €	72 €
Japanese Wagyu A5 Juices with butter sauce		
Norwegian scallops		48 €
Périgord truffle Beef glaze with marrow butter		
Anjou royal squab		78 €
Whole roasted Périgord truffle		
Sweetbread / King Crab	58 €	108 €
Béarnaise sauce Wild herbs		
Kagoshima Wagyu A5		110 €
French fries Béarnaise sauce with truffles		