



# *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 | Colonnata

-

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 | Colonnata

-

Suckling pig | Exotic fruits

-

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.

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