



Welcome to Le Roannay,

Each dish you discover here is the result of my passion for cooking and a desire to showcase the treasures of our local terroir.

I am committed to working with carefully selected seasonal and local products to create plates that blend authenticity, creativity, and elegance.

Balancing respect for tradition with modern techniques, my goal is to offer you a unique culinary experience where flavors, textures, and emotions come together.

I wish you a delightful time with us.

Mathieu Vande Velde





La Découverte

59,00€



Vegetarian Bite

Samba Carrots

Trout | Fennel | Curry

—
Lamb | Asparagus | Mauritian Harissa

—
Dame Blanche

Canelé

Comté Vertical Tasting *available for an additional €20*

Available only at lunchtime, and Wednesday & Thursday evenings



La Forge

95,00€



Three-part Prologue

Lettuce | Ardennes Poultry | Market Garden Composition

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Aged Monkfish | Seaweed-Infused Confit Potato
Broccoletti | Head Butter Sabayon-

Lamb | Sea Urchins | Green Asparagus | Mauritian Harissa

-

Blood Orange

Epilogue

Comté Vertical Tasting available for an additional €20



Le 1926

135,00€



Four-part Prologue

Lettuce | Ardennes Poultry | Market Garden Composition

-

Aged Monkfish | Seaweed-Infused Confit Potato
Broccoletti | Head Butter Sabayon-

Lamb | Sea Urchins | Green Asparagus | Mauritian Harissa

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Comté Vertical Tasting

-

Blood Orange

Epilogue



Signature

160,00€



Four-part Prologue

Lettuce | Ardennes Poultry | Market Garden Composition

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Aged Monkfish | Seaweed-Infused Confit Potato
Broccoletti | Head Butter Sabayon

Langoustine | Verjuice | Mizuna

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Lamb | Sea Urchins | Green Asparagus | Mauritian Harissa

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Comté Vertical Tasting

-

Blood Orange

Epilogue

La Carte :

Ordering à la carte offers a different experience from our tasting menus. Each starter or main course is served with multiple preparations built around the featured product.

Most of our dishes are available in a starter size (first price) and a main course size (second price).

The à la carte menu is reserved for tables of one to six guests only.

It is available during all our services *except on Friday and Saturday evenings*.

King Crab	46€ 89€
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Verjuice beurre blanc

Green asparagus

Carabineros	58€ 108€
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Grilled over wood fire

Head jus and samba paste

Sweetbread	42€ 76€
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Pan-roasted – White asparagus

Béarnaise sauce

Poached Sea Bass	54€ 72€
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French-style peas

Seasonal aromatic mousseline

Langoustines	38€ 62€
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Verjuice

Wild herbs

Dry Aged Beef	78€
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Béarnaise – Green asparagus

Shoestring fries

Sweetbreads / King Crab	58€ 108€
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Béarnaise

Wild herbs

La Carte :

Cheese Comté Vertical Tasting	20€
Vanille/Chocolat Inverted Dame Blanche Harlequin ice cream Warm vanilla sabayon	20€
Blood Orange Oxalis	20€
Soufflé Exotic fruits Passion fruit sorbet Mango salad	20€