



SHARE

Cod fishcakes	12	Smoked tune from Île d'Yeu	14
The croque Monceau	12	Plate of Belotta (36 months) small/large	19/24
Truffle Burrata	14		

STARTERS

Détox juice	10
Veloute of the day	14
Bean and avocado salad, parmesan cheese with lemon vinaigrette	15
Lentil salad with haddock stripped leaves	16
Ceviche of sea bream with citrus pink pepper	17
Calf egg with truffles	19

PLATS

Dish of the day	32
Autumn risotto with pumpkin and chanterelles	25
Scallops with truffle, hais, comté	26
Snaked sea break, virgin sauce, lightly smoked pea mousseline	29
Wild duck with parsnip purée	31
Scallops, crushed potatoes, mini caramelized leeks	33
Thick milk-fed veal chop in its strong juice, bristling with mushrooms	39

ASSIETTE DE FROMAGES

The Saint Marcellin of the Quatrehomme house	10
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DESSERTS MAISON

The Chef's 3 madeleines	7
The Chef's coffee & madeleines	8
Pineapple tartar, timut pepper, basil and mint	10
Chocolate & pecan cake	10
Cheesecake pear	11

CHRISTOPHE MICHALAK DESSERTS

Yuzu pie & lime meringue	14
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THIS MONTH'S WINE & CHAMPAGNE

	12cl	75cl		12cl	75cl
Medoc - Château Potensac 2011	13	75	Billecart-Salmon - Brut rosé	16	100
Chablis - William Fèvre 2016	10	50	Bollinger "Special Cuvée	17	110

All our dishes are prepared by our kitchen team, using fresh produce.
 In case of allergies or food contraindications, do not hésitante to inform our staff.
 Origin of meats : France