

~ **STARTER** ~
15 €

Steamed scampi ravioli accompanied by a saté flavoured lobster bisque.

A slice of swordfish marinated with peppers and dill in a dashi broth, Japanese savoury pancake (okonomiyaki), a mousse of green matcha tea and a lemon juice and sesame oil coulis.

Large oysters from the Gulf of Morbihan served warm, an artichoke ice, ravioli filled with brawn (pig's head pate) and a salad of seaweed and cucumber caviar with a Bordier butter jus. (Sup. 5 €)

An array of tomatoes and fresh goats' cheese; chopped tomatoes, tomato juice, an anchovy sauce sorbet, pickled tomato and a small goats' cheese with pepper from Bali.

Diced, warm escalope of foie gras and young, crispy vegetables in a broth of coconut milk, turmeric and Asian spices.

Spring rolls containing a piperade of three peppers, lettuce, creamed white haricot beans and pickled lemon, pieces of Corsican cooked meats from Paul Marcaggi.

~ **FISH** ~
23 €

A slice of salmon with a crust of flax seed and mustard, with potato purée, pickled lemon and ginger and a tandoori sauce using curry of the Maharajas, a buttermilk foam and a lacy biscuit.

Loin of cod covered in a fine layer of carrot mousse flavoured with mace flowers from the Indies, strips of seasonal vegetables served with a jus of oysters and Oscière Prestige caviar. (Sup. 10 €)

Meager roasted in a fig leaf from the garden, with a citrus flavoured panacotta and a tartare of whelks and fine herbs, a curry mayonnaise containing nutmeg from Bali and a fricassee of courgette and fennel with capers and butter.

Whole, shelled lobster roasted with a risotto made with squid ink and sansho berries from Japan, a yellow wine jus and a garnish of pickled radish (daikon) and taramasalata of smoked fish. (sup. 10 €)

Fish and baby seasonal vegetables steamed in bamboo with a stock flavoured with the scents of Asia, served with a small bowl of Thai rice and fine strands of seaweed.

Michel Cudraz
proposes a choice of

MENUS FROM THE CARD

~ MENUS ~

Gourmet Menu 45 €

Your choice of a starter, fish or meat and dessert

Tasting Menu 67 €

Your choice of starter, fish and meat, cheese and dessert

Children's Menu 15 €

(under 10 years)
Main course and dessert in small portions

Vegetarian Menu 45 €

A starter main course and Dessert
Choose by chef

Gastronomic Menu 53 €

Your choice of starter, fish or meat, cheese and dessert

Surprise Menu 89 €

Tasting menu with small portions prepared by the chef for the entire table
Not available for orders after 12:30 and 20:30

Traveller's Menu 31 €

Daily market menu served only at lunch during the week
Not including holidays
Starter, main course, and a coffee

~ Specialities of the Day ~

The dishes we offer might undergo some slight variations depending on market availability. We appreciate your understanding of any changes.

~ **MEAT** ~
23 €

Calf's head cooked in the Thai manner with small vegetables sautéed with basil and ginger, a lightly spiced Thai sauce, rice and crushed cashew nuts.

Milk-fed lamb from the Aveyron region cooked over twelve hours like a ham and served in carpaccio style with baby vegetables and herbs, both raw and cooked, and a lovage coulis with yuzu soy sauce and olive oil.

Pigeon royal from Haut-Anjou cooked in two ways in the manner of a soup:
-the leg cooked at low temperature in a stock
-the breast roasted in the oven, then minced
with potato balls, fennel, courgette and baby onions, garlic and croutons. (sup. 5 €)

Calves' sweetbreads seasoned with Burmese berries and griddled, fresh baby seasonal vegetables cooked in butter with a full-flavoured stock creamed at the last moment with the addition of thick Bordier cream and burnet. (sup. 10€)

A pork chop from the farm of La Beurrerie seasoned with long peppers from the Indies and roasted, a carrot mousse with garden sage, a round of polenta cooked in celery stock and a sauce of home-made walnut wine.

A slice of Black Angus beef roasted then minced, finely chopped mushrooms and celeriac, potato balls flavoured with savory served in a jar and a green pepper and orange tarragon sauce.

~ **CHEESE BOARD** ~

13 €

~ **DESSERT** ~

13 €

A spiced bun, like a baba, soaked in peated, 10 year old whisky from the Benriach distillery with an orange and ginger sorbet. (Sup. 3 €)

A small sponge cake imbued with orange flower water, whipped lemon cream and a sorbet made from an infusion of Timut peppercorns and garden-picked leaves from a Hand of Buddha citrus tree.

Crackly, choux pastry filled with a light mascarpone cream and barley sugar, a sorbet of rhubarb, Sichuan pepper and rose water with a saké coulis.

A clafouti of seasonal fruits served cold with a sweet wine sauce and a matcha tea ice.

A Manjari (64% cocoa) chocolate mousse served in a jar, a large palmier biscuit flavoured with coffee and nutmeg from Bali.

A new twist on a vacherin: seasonal fruits, meringue, bitter almond ice, a light cream with buckwheat and a Kalingo (65% cocoa) chocolate sauce.

Fresh, seasonal fruit in a flurry of hibiscus petals, mint and ginger with a cloud of Opalys (33%) chocolate.

Home-made sorbet of fresh fruit.

For chocoholics, an all-chocolate platter from the House de Valhrona (Sup. 8 €): an Abinao (85% cocoa) chocolate brownie, a Manjari (64% cocoa) chocolate mousse, heart of Guanaja (80% cocoa) chocolate ice, a cloud of Opalys (33% cocoa) chocolate on a small meringue and a Tanariva (33% cocoa) chocolate shortbread biscuit.

Drinks not included - A carafe of tap water will be provided
PRICES NET - SERVICE INCLUDED