

Monte-Carlo Bay, Création Automne...2009

La nature est belle, il faut simplement la contempler, l'admirer & l'écouter. Ce sont les producteurs, ces petits artisans, qui nous dictent & nous suggèrent, sans lesquels, la création ne serait possible : Rêves & songes éveillés, à chacun de trouver sa voie... SOYEZ LES BIENVENUS

Marcel Ravin and

Starters... Hot & Cold

OYSTER DE PRAT-AR-COUM Poached oysters and watercress/ crunchy ox cheek / deep fried Saint Marcelin cheese and hazelnuts	22 €	DUCK FOIE GRAS PRESERVED Sugar cane treacle & Cocoa/ Apple and pineapple Chutney with aromatic	27 €
AUTUMN FRIVOLITY Sauted Fruits & vegetables with Basque spicy pork sausage flavoured with Espelette pepper « Pierre Oteiza »	20 €	SCALOPS SASHIMI Sea water marshmallows / Albedo of grapefruit / Jerusalem artichokes and Vanilla	24 €
TEXTURE CONTRAST Crispy prawns / Beetroots / Parmesan cheese coated with woodash /Argan oil	26 €	FILLET OF BEEF FROM SALERS Beef tartar /Maracudja Condiments / French Caviar / Potatoes	55 €

For Fans of Meat & Mariner's Tale...

BRESSE HEN IN TWO SERVICES 1st service : Breast fillet stuffed with foie gras / lemon grass 2nd service Leg cooked in a casserole / Ginger flavour corn fingers	36 €	PICKEREL & LICORICE Steam / Crab and avocado / Sweet potatoes texture	24 €
CORREZE MILK-FED VEAL & BARBERRY Roasted with Cepe mushrooms / Chestnuts / Chervil Tubereux cooked together	36€	MONK FISH & MANIGUETTE PEPPER Roasted with bacon/ figs / Salsify browned in salted butter	28 €
AVEYRON MILK-FED LAMB TONKA BROAD BEANS Saddle stuffed with shoulder cooked for 7h00... Autumn Quinoa Barbajuan	30 €	RED MULLET & HIBISCUS Pan fried fillet /roots vegetable Ragout	26 €



WEALTH OF SIMPLICITY...

VEGETARIAN APTITUDE

VIALONE NANO RICE *cooked for 26min* 40 €
Parmesan Reggiano cheese Risotto 24 month/ white truffle

BUTTERNUT SOUP 16 €
Mace / Flan of Chestnuts with Cedrat lemon peels

CARBONARA INTERPRETATION 20 €
Tagliolini/ Hen eggs cooked at 62° / Cepas mushrooms /
Parmesan cheese Froth



OUR CUISINE HALL OF FAME

BRESSE PIGEON & FOIE GRAS 38 €
Poached in glazed duck consommé.... Legs Ravioli style

SALERS PIECE OF BEEF 40 €
Ribsteak, Béarnaise & Bordelaise sauce/ Pont-Neuf potatoes /
Romaine lettuce / Mushrooms

SEA BASS AND OYSTERS IN CHABLIS 38 €
Braised country-style leeks / Granny Smith Apple

SCALOPS 30 €
Roasted on a bed of manioc/ Truffles / Lomito Pata Negra

CHEESES

14 €

Selection of finest cheeses from the cellars of Maître Bedot.



La gourmandise fait partie des 7 péchés capitaux... Alors, laissez vous tenter par ces créations osées, élaborées par les acteurs de la pâtisserie sous l'égide de notre chef...

THE SWEET DAINTRIES Frédéric & Team

13 €

ALCHEMY...TANGERINE

A variation of a tangerine

OPERA ... ULTRA LIGHT

Guanaja 70% Chocolate / roasted coffee sauce

HO... COMME 3 POMMES

Tart Tatin / Manzana crystallized Apple / Apple Sorbet chilled with Citronella

CONTEMPORARY & SO DELICIOUS...

Pear Charlotte and green Cardamom figs

GEOMETRICALLY VARIABLE

Entremets chocolate and hazelnut / milk ice cream

DAILY INSPIRATION ACCORDING TO MARKET MOODS

*Avec la participation de toute l'équipe
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