



## Lunch time

In order to serve you as quick as possible during lunch time, we suggest a lunch menu, to pick between options (only available at lunch time).

### Lunch menu

Suggestions change each day and are stated at the table. You can always choose between:

a meat starter or a sea food starter

a meat main course or the fish of the day

the dessert of the day or the cheese platter (+5€)

|         |               |      |
|---------|---------------|------|
| Prices: | Single dish   | 30 € |
|         | Two courses   | 35 € |
|         | Three courses | 40 € |



## Menus

Following seasons and daily supplies, we create degustation menus, set according to your tastes, in order to let you discover our cuisine. Based on your preferences, the chef will compose a surprise menu, adjusted to each table.

### **Discovery menu**

60 €

(+25 € with paired wines)

4 courses

*Discovery of the chef François-Xavier Lambory's cuisine around an original menu including two starters, one main and one dessert.*

### **Tasting menu**

80 €

(+30 € with paired wines)

6 courses

*Large overview of François-Xavier and his team's best ideas, inspired by the season.*

### **One dish with fresh morels (+ 8 €)**

Selected cheeses platter : +13 €

We try to be as flexible as possible, to make sure everybody gets what they like. We can for example make an all fish menu, an all meat menu, an all vegetarian menu, we can avoid some food and push some others...

Menus are served for the whole table.



## À la carte

### -Starters-

|  |             |
|--|-------------|
| <b>Oysters <i>Tatihou</i> from Saint-Vaast</b><br>6 pieces / condiments  | <b>23 €</b> |
| <b>Scallops from Dieppe</b><br>As a carpaccio, oysters, cucumber, lime   | <b>28 €</b> |
| <b>Foie gras from The Landes by Castaing</b><br>As a terrine, tandoori spices, exotic fruits chutney, pistachio                      | <b>26 €</b> |
| <b>Green asparagus from Pertuis</b><br><i>Razor shell from Cancale, chlorophyll butter</i><br>or<br><i>Fresh morels, wild garlic</i> | <b>30 €</b> |

### -Mains-

|  |                         |
|--|-------------------------|
| <b>At the mercy of the tyde</b><br>Our suggestions of the best fish of the day   | <b>price of the day</b> |
| <b>Organic Lamb from Montclus (Hautes-Alpes)</b><br>AOP Sisteron / Antoine & Bernadette Segretain's breeding farm<br>Thyme from Mont Ventoux and honey « d'amon nos-ôtes » from Bastogne | <b>32 €</b>             |
| <b>Veal sirloin</b><br>Low temperature cooked, early spring vegetables<br>With fresh morels: + 8 €   | <b>38 €</b>             |
| <b>Dry aged beef</b><br>6 weeks aged, Depuydt's selection  | <b>38 €</b>             |

**Ask for our specials !**

We always try to favour seasonal products. This implies that some products might sporadically default. Besides, some of those preparations take a bit of time to be done.



## Desserts-

|  |             |
|--|-------------|
| <b>The cheeses platter</b><br>À la petite vache's selection  | <b>13 €</b> |
| <b>Our Dame Blanche</b><br>Vanilla from Tahiti / chocolate taïnor                                      | <b>10 €</b> |
| <b>Orange (15' prep time)</b><br>Pistachio cake / Grand Marnier / fennel / cardamom                    | <b>13 €</b> |
| <b>Baba au Rhum</b><br>Pineapple / vanilla from Madagascar / mascarpone / amber rum « Trois-Rivières » | <b>14 €</b> |

## Dessert wines

|  |      |
|--|------|
| Muscat de Beaumes-de-Venise, Domaine Dubran 2010 | 7 €  |
| Jurançon, Domaine du Cinquau 2007                | 8 €  |
| Rivesaltes Ambré, Domaine Salvat 2002            | 11 € |
| Pinot gris du Val de Loire, La Furonnière 2013   | 8 €  |
| Rueda, Sauvignon blanc, José Pariente            | 9 €  |
| Maury, Michel Chapoutier 2013                    | 9 €  |
| Porto Tawny, Graham's 10                         | 8 €  |
| Porto Tawny, Taylor's 20                         | 12 € |

Ask our spirits & liquors list.