

# Menu du Terroir 45€

Appetizer

Saffron dashi with cockles,  
Black Wheat Pasta and Vegetables

Or

Gnocchi and Mushrooms with Egg Parfait

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Hake fillet, Massalé Viennoise,  
Lentils with Bacon, Cumin Sauce

Or

Cabbage stuffed with Pork Cheek Confit,  
Cider Vinegar Sauce,  
Mashed Chives Potatoes

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Caramelised Tarte Tatin,  
Pecan nuts,  
Vanilla Ice Cream

Or

Pear Entremet,  
Williamine ice cream

# Menu Découverte 68€

Appetizer

Scallops,  
Mousseline of cauliflower and spicy sprouts,  
Arenka Caviar Sauce

Or

Home-made Duck Foie Gras cooked with a Peppery Crust

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Roasted fillet of Saint Pierre,  
Sarasin ravioli with clams and sea urchin,  
Citrus Emulsion

Or

Pigeon pie with Foie Gras,  
Blackcurrant Vinegar Jus,  
Root Vegetables in Bouillon

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Like a Citrus fruit,  
Honey/Orange ice cream

Or

Crispy Chocolate Tartlet,  
Rosemary and Fromage Blanc Sorbet

# Menu Dégustation 87€

*In the interests of quality and conviviality, this menu is proposed for the whole table*

Mise en bouche

Scrambled egg with truffles,  
Roasted scallops

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Wild abalone,  
Potato Kouign Amann,  
Lemon Watercress Butter

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Sole Noodle with Nori Leaf and Mushrooms,  
Mashed Potatoes with Chives

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Apple and Nettle

## A la Carte

Lobster cooked our way (500g)	16€ per 100g
Wild abalone, Maxim's potatoes, garlic and herb butter	55 €
Selection of Maison OLLIVIER mature cheeses from Boulogne sur Mer	15€

## Menu Petit Gourmet 15€

*Up to 12 years old*

White Poultry or white Fish  
Potato pancakes

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Home-made ice Cream or Sorbet

Prices include VAT and service charges – Drinks are not included