

Menu du Terroir 45€

Appetiser

Crispy Beef Cheeks,
Herbs Salad and Mustard Vinaigrette

Or

Cauliflower and Almond Cream,
Shellfish and Sweet Pepper,
Seafood Gelly

Hake Fillet,
Fennel with Saffron and Lemon

Or

Pig's Trotters cooked,
Red Wine Sauce,
Potatoes Rosace

Candied Apples with Peanuts,
Apple and Cider Sorbet

Or

Lemon, Jasmine and Violet
Violet Ice cream

Menu Découverte 68€

Appetiser

Roasted Langoustines Tails in brick pastry,
White Asparagus from « La Torche »
Carrot and Cumin Mousseline

Or

Home-made Duck Foie Gras in a Peppery Crust

Fillet of Brill,
Mushroom stuffed with Spring Vegetables and
Potatoes Rosace
Soya and Lemon Sauce

Or

Roasted Veal, Cream of Pears,
Cooked vegetables,
Strong juice

Strawberry Millefeuille
Strawberry Hibiscus Sorbet

Or

Crunchy Chocolate Tartlet,
Rosemary Fromage Blanc Sorbet

Menu Dégustation 87€

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

Appetiser

Langoustines and Vegetables French Toast
Caviar Kaviari Sauce

Wild abalone, Maxim's potatoes,
Garlic and herb butter

Sole with Green Asparagus,
Crab and morel ravioli

Apple and Nettle

A la Carte

Lobster cooked home 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

Home-made ice Cream or Sorbet

Prices include VAT and service charges – Drinks are not included