



LUNCH MENU

FROM OCTOBER 13, 2014 TO APRIL 12, 2015



STARTERS

Tender slice of aubergine with brown mushrooms and truffle vinaigrette
Organic soft boiled egg in a chicken broth jelly, creamed Jerusalem artichokes, foie gras marinated in verjuice
Aquerello risotto with watercress and aubergine preserved with chanterelle mushrooms
Vichyssoise of lettuce and watercress, Salma salmon crackers with seaweed
Seared scallops with grilled hazelnuts, chanterelle mushroom broth with pumpkin
Crabmeat "tiramisu-style", green apple, lime and coffee
Fried tofu marinated with ponzu sauce, vegetable curry with fresh coriander
Steamed prawns with crisp vegetables, mayonnaise with herbs
Veal carpaccio with parmesan cheese, arugula salad and artichokes with cedar nuts
Confit duck foie gras, cider jelly, apple Napoleon

FISH COURSES

Scallops with green curry, tender chicory with tangy grapes
« Baeckeoffe » of salmon flavoured with juniper, Charlotte potato, leeks and mild onions seared in Riesling wine
Pollack roasted with caraway, coco beans with bacon from the Franche-Comté region
Sea bass roasted with black lemon, artichoke broth and fennel preserve
Pikeperch roasted in grand cru Belgian Cantillon beer, potato with mild onions from the Cévennes region

MEAT COURSES

Free range pork breast coated with juniper, cabbage stuffed with ginger
Marinated duck breast with orange blossom, turnip preserve, Medjoul dates with foie gras
Braised Milanese style veal flank, cockles and potatoes with seaweed butter
Roasted chicken breast from the Landes region with nuts, chanterelle mushrooms and Swiss chard with Comté cheese, amber-yellow jus
Black Angus rib steak roasted with Sichuan pepper, cooked beetroots, beef jus with chanterelle mushrooms

DESSERTS

Chocolate cheesecake, passion fruit & lemongrass sorbet
Apple batter pudding scented with vanilla, pear sorbet
Vanilla & raspberry panacotta, lemon sorbet
Iced grapefruit macaroon with Timut pepper
Crispy chocolate tart with coffee ice cream
"George V-style coffee" (sweet delicacies)
Coffee, tea & petits fours

**Please kindly note that garnishes can be modified according to availability on the market.
Do not hesitate to contact us for any additional information you may need.*

Photos are not contractual