

La Carte du Chef

Starters

Little Gem Caesar Salad
Starter

- Chicken ----- €18
- Salmon ----- €19

Main Course

- Chicken ----- €24
- Salmon ----- €26

Spelt risotto with truffle, snail ragout with preserved lemon
€24

Foie gras cured with salt and aromatics, gingerbread milk and seasonal fruits
€29

Flame-grilled Green Zebra tomato, Morteau sausage, aubergine and Provençal granola
€22

Main courses

Roasted duck breast with orange, sweet potato mousseline, baby carrots and fava beans
€37

Flame-grilled mackerel, lavender-smoked, with celery cream, kiwi and tart granny smith apple
€35

Linguini with gorgonzola and cured meats from the Hautes-Côtes region
€29

Cheese

Selection of regional cheeses from our cheese trolley, served with condiments

According to your preference:

- Selection of 3 cheeses: €9
- Selection of 5 cheeses: €14

Desserts

Kiwi and Granny Smith blancmange, Ivory chocolate and tonka bean ganache
€12

Caramel profiterole with hazelnut and chocolate granola
€15

The “cycle of the bees” from la vogue, with saffron curd from recey-sur-ource,
combava (kaffir lime), and mead ice cream
€13



Our recommendation: a glass of mead liqueur, perfectly paired
with the honey notes of this dessert €10

All our meats originate from france and ireland.
if you have any allergies, please inform us at the beginning of your meal.