



MENU SÉRAC • 62€

STARTER

Lake fishing of the moment marinated with Mont Blanc gin and pink berries,
raw vegetables and stock refreshed with herbs

Puff pastry with cepe mushrooms and snails from Magland, brown mushrooms and tarragon jelly

Cold saddle of rabbit stuffed with dried fruit, mustard seeds condiment and tangy young salad

CHEF THOUGHT

Sologne sturgeon cooked in a wood oven with reduction of Bouillabaisse sauce
braised tiny artichokes “poivrade”, lemon and bergamot marmalade

Grilled Iberian pork chop, sage breaded and mushrooms of the moment

Breast of duck over a wood fire, coffee polenta, blueberry vinegar condiment

Signature dish

Traditional head of veal and a pan-fried duck liver with a gherkins and capers dressing
flavored with truffle, grated potato pancake

Cheese and toasted hazelnut bread (*extra charge of 10€*)

Coulommiers cheese stuffed with fresh cheese and truffle

Fresh goat cheese from « La Ferme des Roches Fleuries » by Flavie,
Green tomato chutney and Tomme cheese shavings

Autumn dessert duo

Hot and Iced chocolate dessert

Praline from Piedmont, vanilla ice cream and a light chocolate emulsion

And

Roasted fig from Solliès with chestnut, pear and ginger topped in a rice pudding

Starter / Main Course or Main Course/Dessert 58€



MENU ÉPICURIEN • 78€

STARTER

Courgette flower stuffed with Breton lobster, freshly aniseed courgette puree

Duck foie gras in blueberry jelly, tangy lentils and smoked duck breast fillet

CHEF THOUGHT

Red mullet fillets, thin tartlet with sweet peppers and candied tomatoes

Veal sweetbreads cooked in butter, carrots candied honey curry and walnut praline

Signature dish

A piece of beef selected over a wood fire and glazed
soft pan-fried potato pancake with truffle

Whole turbot for 2 persons cooked in the oven, virgin oil with herbs, vegetables from the season
(extra charge of 10€)

Cheese and toasted hazelnut bread *(extra charge of 10€)*

Coulommiers cheese stuffed with fresh cheese and truffle

Fresh goat cheese from « La Ferme des Roches Fleuries », by Flavie,
green tomato chutney and Tomme cheese shavings

Autumn dessert duo

Hot and Iced chocolate dessert

Praline from Piedmont, vanilla ice cream and a light chocolate emulsion

And

Roasted fig from Solliès with chestnut, pear and ginger topped in a rice pudding

Starter/Main Course or Main Course/Dessert 70€