

Chef Christophe CANATI Proposes...

Menu “Cèdre”

*48,00 €

Stewed Oxtail,
Leeks and Egg vinaigrette

Or

Scallop tartar
With Exotic Fruit



Marinade of Skate wing,
Broccoli with grapefruit, Beer vinaigrette

Or

Preserved belly of Pork,
Pulp of Butternut Squash with olive and raw Beetroot



Selection of 3 Cheeses



Litchi deglazed with Soho Liqueur,
Emulsion of Coconut and Citronella, Ginger Sorbet

Or

Guanaja Chocolate cake, soft-hearted,
Cocoa bean cream and Arabica coffee ice cream

Menu “Dégustation”

75,00 €

A Composition of the Best Creations of the Season
And served in Six Courses
(Only served for the whole table)

Menu for Young Guests

15,00 €

For good Children up to 12 years old

Starter

- **Marbled Foie Gras with “Cazette”[®]** 32,00 €
- **Prawn Ceviche,**
Leek and pink Berries 31,00 €
- **Poached Egg,**
“En Meurette” 29,00 €
- **Scallop carpaccio,**
Buttered potato with Lemon 27,00 €

Main Course

- **Scallop à la plancha,**
Granny Smith with Saffron and black pudding 36,00 €
- **John Dory,**
Red and yellow Beetroot, Passion fruit vinaigrette 37,00 €
- **Turbot slice,**
Spaghetti squash and Artichoke 39,00 €
- **Veal Rum Casserole,**
Chestnuts, Sucrine leaves and Pumpkin 40,00 €
- **Pork Chop,**
Salsify and reduced Jus 42,00 €
- **Fillet of Charolais Beef,**
Bone Marrow and red Onions 43,00 €

*Produits de la Mer origine France. Viande origine France et Europe.
Travaillant exclusivement des produits frais, un produit peut manquer en fonction des arrivages.
Merci de votre compréhension.*

Cheese

- **Drained Soft Fresh Cheese**, with or without Cream 8,00 €
- **Cheese Platter** 12,00 €
- **Fresh Greens, dressing of your choice**
Olive/lemon – Olive/balsamico – Walnut – Hazelnut – Herb Yogurt

Dessert

To keep you from waiting, we recommend to place your order for our “minute” desserts at the beginning of your dinner.

- **Pear,**
Biscuit with Spices, Mascarpone cream
Sweet Potato sorbet flavoured with Vanilla 13,00 €
- **Exotic Fruit,**
Britanny Shortbread with Lime,
Pineapple mousse and Matcha Tea Sorbet 13,00 €
- **Chocolate,**
Hot soufflé with Manjari, Date ice cream 13,00 €
- **Spéculoos,**
Light cream with Pralin, Tangerine Sorbet
and crisp thin Lace Biscuit 13,00 €

To go with Your Dessert

Champagne Laurent Perrier Brut	14,00 €
Champagne Henriot Rosé	13,00 €
Coteaux de l'Aubance « Cuvée fraîcheur », Château de Princé	8,00 €
Muscat Beaumes de Venise	8,00 €
Maury Mas Amiel, 10 ans d'Age	10,00 €
Jurançon Moelleux « Clos Uroulats », Domaine Hours	8,00 €

– 12 cl –

End of the Evening in the Lounge Bar of the Hotel

Cigars, Aged Marc Brandy, Cognac and Alcohols