

“Menu Réserve” throughout the seasons ... : 175 € per guest

“La Réserve”'s Appetizer

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Foie Gras of Duck from South-Western France,

Marbled terrine with Syrah
Covered in a light white peach and hibiscus flowers jelly,
Celery root salad and smoked duck breast

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John Dory from the High Seas,

Thinly sliced fillet in olive oil,
With slightly crunchy violin courgettes from our growers,
Grey shrimp ravioli flavoured with citrus medica limonum

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Suckling Veal from Limousin,

Roasted fillet with crispy veal sweetbread,
Florentine polenta with mascarpone cheese
And a few steamed button chanterelles

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Raspberries / Lemon / Basil,

An inverted crumble with raspberries,
A white chocolate orb concealing a basil and lime sorbet,
Raspberry emulsion from the hinterland

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Petits Fours

“Horizon Gourmand” : 250 € per guest

(to be enjoyed by the whole table – last order taken at 9.30pm)

“La Réserve”'s Appetizer

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Spiny Lobster,

Set upon a slice of watermelon steeped in fresh coriander and cucumber jelly,
Zest of combava, fresh almonds and Aquitaine caviar served with
A tarragon and soft-boiled egg emulsion

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Rock Red Mullet,

Fillet cooked in an escabeche flavoured
In saffron and Lambrusco di Modena vinegar,
Set upon a salad of cuttlefish, pine nuts and arugula in lime juice,
Cuttlefish tempura and cream of aubergine

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Wild Sea Bass,

Spiked with marinated anchovy and then braised in tomato juice,
Riviera vegetables and Mediterranean squids stuffed with capers and black olives

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Organic Piglet from the Larzac,

Sautéed rack and saddle upon a puree of Cevennes onions in Barolo vinegar
And cumin seeds, our own Perugine sausage and basil-flavoured aubergine
With mozzarella di Buffala fritters on the side

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Bergeron Apricot / « Brousse de Montagne »,

A crackling fine meringue,
Apricot chutney and “Brousse de Montagne” cream cheese
Flavoured with lemongrass thyme

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Petits Fours