

## Surprise menu, 3 courses

For the entire table

Only for lunch

70,00 €

## Surprise menu, 4 courses

For the entire table

Only for lunch

100,00 €

## Surprise menu, 6 courses

For the entire table

135,00 €

## Starters

Red mullet

Juice from pulp of raw Bouchot mussels

Green asparagus from Pertuis

49,00 €

Turned over cheese-soufflé

45,00 €

Norway's King crab from our fish tank, Belgian "Platinum" caviar

Buttersauce with Vin jaune "Château Chalon"

85,00 €

Crispy tartlet

"Home made" Pastrami of veal from Corrèze

Parmesan cheese, ricotta

48,00 €

## Fish

For 2 people – John Dory roasted in vine leaf

60,00 € per persone

Blue Breton lobster, "cooked rare"

Risotto of roasted black corn

82,00 €

## Meat

Fat lambkin from Aveyron  
Filled potato with braised shoulder

68,00 €

Calf's sweetbread from Corrèze  
Lacquered with gravy

68,00 €

Guinea fowl from Caussade  
Poached in fresh butter  
Morels

68,00 €

"Black Angus" beef, à la cuillère  
Braised in Kriek-vinegar

68,00 €