

**Welcome to the universe of Jean-Denis Rieubland
Meilleur Ouvrier de France and meet his passionate team**

Preamble

Roasted Dublin Bay prawns with Espelette chili pepper calf's head cromesquis with rocket leaves	55€
Crab, flavoured with kaffir lime caviar « Sturia » mango and citrus fruit	60€
Half-cooked Gers duck foie gras, fine pomegranate jelly mango macaroon flavoured with vanilla, homemade brioche	52€
Gnocchi of seasonal vegetables, yellow beets cooked in clay red beetroot broth and grated black truffles	48€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	80€
Sole glazed with champagne sauce roasted green asparagus, osciètre caviar	82€
Blue lobster, civet sauce, coriander tempura claws Jerusalem artichoke mousseline, candied fennel in virgin oil	78€

The list of allergens is available at the reception

Net prices in euros, service included

Terroir

Veal sweetbread stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Jerez jus 80€

Aubrac beef fillet, braised cheeks at the Champenois hillside
puffed potatoes, honey glazed celery and carrots 78€

Saddle of lamb with anchovies, green asparagus and pak choi
sweetbreads and tongue, with Reims mustard 75€

Roasted Bresse poultry with grey shallot, glazed salsify and beets
bouquet of mache lettuce with candied tangerine zest (For 2 people) 130€

All our meats are of French origin

Matured cheese selection 22€

The delicacies of our pastry chef Cédric SERVELA 22€

Mango marinated in timut berries passion fruit cream and yuzu sorbet

Creamy Caribbean 66% and crunchy chocolate
fresh mint infused milk sorbet

Tangerine baba, vanilla whipped cream
rosé champagne and lemon sorbet

**Entrust the choice of your menu to the Chef,
an invitation to discover his inspirations of the moment for 125€**

Complement your culinary experience with wine selected
by our sommelier for 80€

Net prices in euros, service included

Signature menu

180€

Crab, flavoured with kaffir lime
caviar « Sturia » mango and citrus fruit

Brut Nature

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Roasted Dublin Bay prawns with Espelette chili pepper
calf's head croustade with rocket leaves

Perle 2006

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Turbot with seaweed butter, artichokes and baby carrots
solferino of seasonal vegetables and French parsley

Blanc de blancs 2013

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Veal sweetbreads stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Jerez jus

Numéro 7

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Matured cheese selection *

Millésime 2009

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Tangerine baba, vanilla whipped cream
rosé champagne and lemon sorbet

Rosé Majeur

Each month, our chef sommelier takes you to the heart of a world-class champagne house by pairing each dish with one of their « cuvées »

In March, we invite maison Ayala, founded in 1860

Signature combination 150€

*As supplement 45€

Net prices in euros, service included