

# A LA CARTE

## STARTERS

Label Rouge salmon / fermented black beans / beetroot / blackcurrant	45
Langoustines flamed with Auchentoshan / ceps / goose liver / cazette / milk foam	78
Scallops / kimchi / pear / verbena / sesame / wasabi	58

## FISH

Sole from our coast / oyster maki / brown butter mousseline	58
Ruinart x Villa Lorraine	
Sea bass / Dauricus caviar / black garlic / watercress / lettuce	70
Glass of Champagne Ruinart Blanc de Blancs	25

## MEAT

Venison / poivrade with spices / grapefruit and vanilla marmelade / purple carrot	58
Roasted partridge / fig leaf / flamed with cognac	68

## THE CLASSICS

*Brittany blue lobster from the lobster press / fried rice with coral flavors (2p)	105/pp
*Brittany blue lobster from the lobster press / sweetbread / bearnaise with press juice (2p)	120/pp
Turbot roasted on the bone / oyster or lobster bearnaise	95
Salt-crusted sea bass / olive oil or beurre blanc (2p)	85/pp

## DESSERTS

Madong 70% chocolate / black cardamom / vanilla ice cream / white truffle	24
Baba / Appleton Estate Rum / maerated grapes / muscovado	19
Reine des Reinettes (apple) / Piemont hazelnuts / caramel / tonka and ginger ice cream	19
Pear / licorice / toasted white chocolate / yuzu sorbet	19

\*On demand. Depending on availabillity.

# MENU

## INSPIRATION

### \*Label Rouge salmon

fermented black beans / betroot / blackcurrant

### Langoustine flamed with Auchentoshan

porcini mushrooms / goose liver / cazette / milk foam

### Scallops

lemongrass / coconut / red curry coral / Japanese radish / nappa cabbage

### \*Ruinart x Villa Lorraine - Sea bass

Dauricus caviar / black garlic / watercress/ lettuce

### Venison

poivrade with spices / grapefruit and vanilla marmelade / tourte / purple carrot

### Pear

licorice / toasted white chocolate / yuzu sorbet

**4 - COURSES 140 - WINE PAIRING 75**

**\*6 - COURSES 195 - CHAMPAGNE & WINE PAIRING 105**

cheese trolley 25

cheese trolley in place of the dessert 10

Chef : Yves Mattagne

Pastry chef : Leïla Ben Toumi

**Please choose the same menu per table**