

STARTERS

Langoustine "Gravlax" coconut / Italicus / fennel / lovage / yuzu	65
Scallops seaweed steamed / lettuce / cress / Dauricus caviar	62
Goose liver, smoked eel from Kalios truffle / eggplant / miso / fermented tomato water / nori / combava	48

FISH

Sole meunière oysters / hazelnutbutter mousseline / spinach / shrimp peeled by hand	62
Skrei "shio koji" Hakushu whisky / Swede / wakamé / bergamot / katsuobushi	60

MEAT

Lamb of Pauillac mango / kaffir / raita mousseline / yellow carrot of Doubs	65
Pullet of "la Cour d'Armoise" demi-deuil / black truffle / celeriac in salt crust / vol-au-vent of chicken thighs	72

THE CLASSICS

Salt-crusted sea bass (2p) olive oil or beurre blanc	95/pp
Turbot roasted on the bone oysters or lobster bearnaise or hazelnutbutter mousseline	105
Britany blue lobster à la presse (2p) fried rice with coral flavors	145/pp
Sweetbread & Blue lobster à la presse (2p) lobster bearnaise	165/pp

INSPIRATION MENU

Langoustine "Gravlax"
coconut / Italicus / fennel / lovage / yuzu

***Scallops**
seaweed steamed / lettuce / cress / Dauricus caviar

Goose liver, smoked eel from Kalios
truffle / eggplant / miso / fermented tomato water / nori / combava

Skrei "shio koji"
Hakushu whisky / swede / wakamé / bergamot / katsuobushi

Pullet of "la Cour d'Armoise"
mango / kaffir / raita mousseline / yellow carrot of Doubs

***Vacherin Fribourgeois**
pear Beurré Hardy / balsamico modena 25 years / rosemary

Rose of apple
hibiscus / meadowsweet ice cream / streusel

5 COURSE 215 € - WINE PAIRING 105 €

* 7 COURSE 255 € - WINE PAIRING 125 €

DESSERTS

Guyot pear 22

cardamom cream / macademia praliné / red wine / agastache ice cream

Chocolate 22

creamy Caribbean chocolate / peanut praline / grué foam / Orelys Amaretto ice cream

Rose of apple 22

hibiscus / meadowsweet ice cream / streusel

Roasted pineapple 22

avocado espume / Malibu baba / coconut pearls

CHEESE

Our cheese trolley 25

THE CLASSICS

Dame blanche 22

tahiti vanilla / Guanaja 70% chocolate sauce

Brussels waffle 22

chantille muscovado

MIGNARDISES

Chou / orange marmelade / green anise diplomate

Dark chocolate praline / kalamansi gel / Gianduja cream

Blue Chimay tartelette

Chocolate mousse / fresh sobasha / kumquat



LA VILLA LORRAINE

by Yves Mattagne

Chef exécutif : Yves Mattagne

Chef des cuisines : Charles Broutard

Chef pâtissier : Alix Raddas

Directeur de salle : Fabrice d'Hulster