

STARTERS

Bømlo salmon leche de Tigre Ají Amarillo / teriyaki sabayon / blue radish	68
Sepia chermoula / tahini / dried lime / bulgur / zucchini	60
Scallops ceps / onions from Cévennes / smoked eel / yellow wine	74
Goose liver, smoked eel from Kalios eggplant / miso / katsuobushi / nori	65
Amaretto langoustine Alba white truffle / parsnip / fresh almonds	85
FISH	
Sole hazelnutbutter mousseline / perle blanche oyster / burnt leek / sea fennel / ratte / plankton	72
Cod shio koji / Hakushu whisky / wakamé / Buddha's hand	68
MEAT	
Partridge fig leaf / flamed with Cognac "Otard V.S.O.P" / grapes of Corinthe	80
Roe buck poivrade with spices / citrus marmelade / soubise / roebuck chuck croquette / Beurré Hardy pear	75
THE CLASSICS	
Salt-crusted sea bass (2p) olive oil or chermoula	95/pp
Turbot roasted on the bone lobster or oyster bearnaise or hazelnutbutter mousseline	115
Brittany 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

Bømlo salmon Leche de Tigre Ají Amarillo / teriyaki sabayon / blue radish
Scallop ceps / onions from Cévennes / smoked eel / yellow wine
*Sepia chermoula / tahini / dried lime / bulgur / zucchini
Amaretto langoustine Alba white truffle / parsnip / fresh almonds
Roe buck poivrade with spices / citrus marmelade / soubise / roebuck chuck croquette / Beurré Hardy pear
*Apricot ginger baba / Auchentoshan / creamy Sobacha / coffee ice cream

All Vanilla

5 COURSE 215 € - WINE PAIRING 105 €

* 7 COURSE 255 € - WINE PAIRING 130 €

As we only use fresh products, we apologize if some products are missing from our suppliers

DESSERTS

Apricot

ginger baba / Auchentoshan / creamy Sobacha / coffee ice cream

22

Cacao gavotte

milky ganache / black mirabelle plum / raw cream / hay ice cream

22

White coffee bavaroise

ceps / chicory ice cream / white sesame

22

CHEESE

Cheese trolley by our MOF Etienne Boissy

25

THE CLASSICS

Dame blanche

Tahiti vanilla / Guanaja 70% chocolate sauce

22

Chocolate tartelette

sobacha / peaty ice

22

Brussels waffle

muscovado chantilly

22

MIGNARDISES

Chimay bleue Tartlet

Coconut / lovage / bitter chocolate doughnut

Gianduja cream / hazelnuts / tonka bean / candied orange

Komuntu chocolate / Mare gin / green shiso cream



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