

## STARTERS

<b>Guilvinec langoustines “gravlax”</b> texture of Zebra tomatoes / fennel / combava	75
<b>“Maison Mitteault” goose liver, smoked eel from Kalios</b> radicchio tardivo / pistachio gomasio	58
<b>Bouchot mussels</b> white asparagus from the dunes / morels / Piedmont hazelnuts / parsley chlorophyll	62

## FISH

<b>Sole</b> hazelnutbutter mousseline / perle blanche oyster / Pertuis green asparagus burnt leek / ratte	76
<b>Monkfish</b> Cévennes onion / liquorice / peas	72

## MEAT

<b>Pullet from “ la Cour d’Armoise ”</b> demi-deuil / black truffle / celeriac in salt crust / vol-au-vent of chicken thighs	84
<b>Blackmore beef (2p) (exceptional wagyu from Australia)</b> truffle / potato butter / lettuce heart	145/pp

## THE CLASSICS

<b>Salt-crusted sea bass (2p)</b> olive oil or chermoula	95/pp
<b>Turbot roasted on the bone</b> lobster or oyster bearnaise or hazelnutbutter mousseline	125
<b>Brittany blue lobster à la presse (2p)</b> fried rice with coral flavors	160/pp
<b>Sweetbread &amp; Blue lobster à la presse (2p)</b> lobster bearnaise	180/pp

## INSPIRATION MENU

<b>Guilvinec langoustines “gravlax”</b> texture of Zebra tomatoes / fennel / combava
<b>“Maison Mitteault” goose liver, smoked eel from Kalios</b> radicchio tardivo / pistachio gomasio
<b>Bouchot mussels</b> white asparagus from the dunes / morels / parsley chlorophyll / Piedmont hazelnuts
<b>* Monkfish</b> Cévennes onion / liquorice / peas
<b>Pullet from “ La Cour d’Armoise ”</b> demi-deuil / black truffle / celeriac in salt crust / vol-au-vent of chicken thighs
<b>Kiwi</b> yoghurt / Italicus / dill
<b>* Cantillon apple</b> arlette / raw cream with muscovado / meadowsweet ice cream

5 COURSE 210€ - WINE PAIRING 95€

\* 7 COURSE 255€ - WINE PAIRING 120€

## DESSERTS

**Caribbean chocolate crémeux** 22  
praliné / peanut / Orellys / cacao grué

**Cantillon apple** 22  
Arlette / raw cream with muscovado / meadowsweet ice cream

**Kiwi** 22  
yoghurt / Italicus / dill

## CHEESE

**Cheese trolley by our MOF Etienne Boissy** 25

## THE CLASSICS

**Dame blanche** 22  
Tahiti vanilla / Guanaja 70% chocolate sauce

**Chocolate tartelette** 22  
sobacha / peaty ice

**Brussels waffle** 22  
muscovado chantilly

## MIGNARDISES

Tartlet / jasmine Namelaka / mango

Coconut / lovage / bitter chocolate doughnut

praline / pomegranate / vibrato chocolate

Choux / dried lime cream / passion fruit



**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