

STARTERS

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

FISH

Sole hazelnutbutter mousseline / perle blanche oyster / Pertuis green asparagus burnt leek / ratte	76
Wild brill Smoked sobacha / shellfish / yuzu	72

MEAT

Lambkin Horse beans / summer savoury	84
Blackmore beef (2p) (exceptional wagyu from Australia) truffle / potato butter / lettuce heart	145/pp

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	125
Brittany blue lobster à la presse (2p) fried rice with coral flavors	160/pp
Sweetbread & Blue lobster à la presse (2p) lobster bearnaise	180/pp

INSPIRATION MENU

Guilvinec langoustines "gravlax"
texture of Zebra tomatoes / fennel / combava

"Maison Mitteault" goose liver, smoked eel from Kalios
radicchio tardivo / pistachio gomasio

Bouchot mussels
white asparagus from the dunes / morels / parsley chlorophyll / Piedmont hazelnuts

*** Wild brill**
Smoked sobacha / cockles / yuzu

Suckling lamb
Broad beans / savory

Kiwi
yoghurt / Italicus / dill

*** Apple, gueuze 3 Fontainen**
Arlette / raw cream with muscovado / meadowsweet ice cream

5 COURSE 210€ - WINE PAIRING 95€

*** 7 COURSE 255€ - WINE PAIRING 120€**

Cheese trolley in addition to menu 25€

Cheese trolley in place of dessert 15€

DESSERTS

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

Apple, gueuze 3 Fontainen 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