

## STARTERS

**Bomlø Salmon** 65

textures of Zebra tomatoes / fennel / combava

**Lobster** 85

Lágrima de Costa peas / sorrels

**King Crab, Dauricus caviar** 95

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

## FISH

**Sole** 76

hazelnut butter mousseline / oysters "perle blanche" / burnt leek / Ratte potatoes

**Wild brill** 72

smoked sobacha / cockles / yuzu

## MEAT

**Duck from Maison Burgaud** 84

sweet onion from the Cevennes / peach / goose liver from Mitteault / chanterelles

**Corrèze milk-fed veal, sweetbreads** 85

yellow wine / chanterelles / fresh almonds / sweet onion from the Cevennes

## THE CLASSICS

**Salt-crusted sea bass (2p)** 95/pp

olive oil or chermoula

**Turbot roasted on the bone** 125

lobster or oyster bearnaise or hazelnutbutter mousseline

**Brittany blue lobster à la presse (2p)** 160/pp

fried rice with coral flavors

**Sweetbread & Blue lobster à la presse (2p)** 180/pp

lobster bearnaise

## INSPIRATION MENU

### Bomlø Salmon

textures of Zebra tomatoes / fennel / combava

### Lobster

Lágrima de Costa peas / sorrels

### \* King Crab, Dauricus caviar

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

### Wild brill

smoked sobacha / cockles / yuzu

### Duck from Maison Burgaud

sweet onion from the Cevennes / peach / goose liver from Mitteault / chanterelles

### Yogurt

raspberries / lemon / samba / yuzu / red shiso

### \* Chocolate

nasturtium / orange / Oabika

5 COURSE 225€ - WINE PAIRING 95€

\* 7 COURSE 265€ - WINE PAIRING 120€

Cheese trolley in addition to menu 25€

Cheese trolley in place of dessert 15€

## CHEESE

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

## DESSERTS

**Yogurt** 22  
raspberries / lemon / samba / yuzu / red shiso

**Chocolate** 22  
nasturtium / orange / Oabika

**Mara des Bois strawberry** 22  
pea espuma / almond milk ice cream

## THE CLASSICS

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

**Chocolate tartelette** 22  
sobacha / peaty ice

## MIGNARDISES

vanilla tartelette / almond / apricot

Praline / Amalfi lemon / Tahiti vanilla / Alpaco chocolate

Choux / redcurrant blackcurrant / Italian meringue



**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