

STARTERS

Scallops, Dauricus caviar 85

plankton / Granny Smith / cucumber / green celery / iodized pearls

Amaretto langoustine 95

Alba white truffle / parsnip / fresh almonds

Foie gras, smoked eel 75

radicchio tardivo, pistachio gomasio

FISH

Sole 85

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

Cod 79

puffed sobacha / shiso chlorophyll / cockles / yuzu

MEAT

Deer on Robata 86

poivrade with spices / soubise / roebuck chuck croquette / Beurré Hardy pear

Hare "à la royale" 95

tortellini a la Fontina

THE CLASSICS

Salt-crusted sea bass (2p) 110pp

olive oil or beurre blanc Dauricus caviar (10gr) (+25€pp)

Turbot roasted on the bone 135

lobster or oyster bearnaise or hazelnutbutter mousseline

Brittany blue lobster "à la presse" (2p) 175pp

fried rice with coral flavors

Sweetbread & Blue lobster "à la presse" (2p) 190pp

lobster bearnaise

INSPIRATION MENU

Scallops, Dauricus caviar

plankton / Granny Smith / cucumber / green celery / iodized pearls

Amaretto langoustine

Alba white truffle / parsnip / fresh almonds

* Foie gras, smoked eel

radicchio tardivo, pistachio gomasio

Cod

puffed sobacha / shiso chlorophyll / cockles / yuzu

Deer on Robata

poivrade with spices / soubise / roebuck chuck croquette / Beurré Hardy pear

or

Hare "à la royale" (supplement 25 €)

tortellini a la Fontina

Quince

quince pressé / Annécien tuile / calvados / rice cream

* Chocolate

nasturtium / orange / Oabika

5 COURSE 245 € - WINE PAIRING 95 €

* 7 COURSE 285 € - WINE PAIRING 130 €

Cheese trolley in addition to menu 25 €

Cheese trolley in place of dessert 15 €

CHEESE

Cheese trolley 25
by our MOF Etienne Boissy

DESSERTS

Quince 26
quince pressé / Annécien tuile / calvados / rice cream

Chocolate 26
nasturtium / orange / Oabika

Vanilla ice cream, Alba white truffle 36
olive oil / fleur de sel

THE CLASSICS

Dame blanche 26
Tahiti vanilla / Guanaja 70% chocolate sauce

Chocolate tartelette 26
sobacha / peaty ice

MIGNARDISES

Chimay Bleue tartlet

Calamansi praline / gianduja / hazelnut

Crème brulée / Tahitian vanilla



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