



LA VILLA LORRAINE

by Yves Mattagne

LUNCH MENU

Served from Wednesday to Friday for the whole table

SCALLOPS

“perle blanche” oyster / hazelnutbutter mousseline / roasted burnt leek

ROASTED QUAIL FROM THE VENDÉE

mini chicory / cauliflower gratinated with black truffel

GAVOTTE

chocolate cream 56% / cocoa nibs sorbet / caramelized

sunflower seeds

MENU 3 COURSES 115 - WINE PAIRING 55

Supplement cheese trolley in place of the dessert 15