



# LA VILLA LORRAINE

by Yves Mattagne

## LUNCH MENU

Served from Wednesday to Friday for the whole table

### WHITE ASPARAGUS FROM THE DUNES

stuffed morels / mousseline with duck foie gras from

“Maison Mitteault” / vin jaune

### SALMON “LABEL ROUGE”

black truffle viennoise / beef consommé / Kampot roasted celeriac /

lovage / marrow

### SOUFFLÉ TART

70% chocolate / salted butter caramel ice cream / vanilla cream /

caramelized hazelnut

**MENU 3 COURSES 115 - WINE PAIRING 55**

Supplement cheese trolley in place of the dessert 15