

STARTERS

Hamachi	80
Lagrima de Costa peas / jalapeño / smoked burrata / basil / kaffir lime	
Langoustine	85
white asparagus from the dunes / miso mousseline / ponzu / katsuobushi	
Goose liver	75
shiitake / spice jelly / coconut / tom kha kai	

FISH

Sole “meunière”	85
hazelnut butter mousseline / oysters “perle blanche”	
Monkfish, octopus	79
heirloom tomatoes / chermoula / harissa / rosemary / anchovies	

MEAT

Milk-fed lamb from Aveyron	85
savory / morels / wild garlic pearls / tomato jam juice	
Duck from “Maison Burgaud”	86
pink grapefruit / thigh croquette / sand-grown carrot / miso / nougatines	

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

Hamachi
Lagrima de Costa peas / jalapeños / smoked burrata / basil / kaffir lime
Langoustine
white asparagus from the dunes / miso mousseline / ponzu / katsuobushi

* Goose liver
shiitake / spice jelly / coconut / tom kha kai

Monkfish, octopus
heirloom tomatoes / chermoula / harissa / rosemary / anchovies

Milk-fed lamb from Aveyron
savory / morels / wild garlic pearls / tomato jam juice

Rhubarb, Fontainebleau
jasmine / Tahitian vanilla ice cream / Breton butter cookies

* Vanilla parfait
blackberry pickles / Bahibé chocolate / whisky granita

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 trolley25

by our MOF Etienne Boissy

DESSERTS

Rhubarb, Fontainebleau26

jasmine / Tahitian vanilla ice cream / Breton butter cookies

Vanilla parfait26

blackberry pickles / Bahibé chocolate / whisky granita

THE CLASSICS

Dame blanche26

Tahiti vanilla / Guanaja 70% chocolate sauce

Chocolate tartelette26

sobacha / peaty ice

MIGNARDISES

Calamansi praline / gianduja / hazelnut

Choux / anise diplomat / genepi mint

Strawberries tartelette / white tea / marigold



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