



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

DUCK FROM “MAISON BURGAUD”

pink grapefruit / thigh croquette / sand-grown carrot / miso / nougatines

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