

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
Valentine rhubarb
financier / strawberries / Fontainebleau / agastache ice cream / rhubarb jasmin
* 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 trolley

by our MOF Etienne Boissy

25

DESSERTS

Valentine rhubarb

financier / strawberries / Fontainebleau / dropplant ice cream / rhubarb jasmin

26

Vanilla parfait

blackberry pickles / Bahibé chocolate / whisky granita

26

THE CLASSICS

Dame blanche

Tahiti vanilla / Guanaja 70% chocolate sauce

26

Chocolate tartelette

sobacha / peaty ice

26

MIGNARDISES

Calamansi praline / gianduja / hazelnut

Choux / anise diplomat / genepi mint

Raspberries 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