

STARTERS

Bømlo Salmon 68

textures of Zebra tomatoes / fennel / combava

Langoustine 85

miso sabayon / cauliflower / ponzu / yuzu / katsuobushi

Goose liver 65

shiitake / spice jelly / coconut / tom kha kai

FISH

Sole “meunière” 85

brown butter mousseline / maki “perle blanche” / cockles

John Dory 75

Binchotan-burnt / eggplant / sambaizu / chanterelles

MEAT

Milk-fed lamb from Aveyron 78

savory / morels / wild garlic pearls / tomato jam juice

Wagyu Westholme n°6 114

iodized mousseline / “perle blanche” / Dauricus caviar / wakame

THE CLASSICS

Salt-crusted sea bass (2p) 110pp

olive oil selection

Turbot roasted on the bone 125

lobster or oyster bearnaise or brown butter mousseline

Brittany blue lobster “à la presse” (2p) 165pp

fried rice with coral flavors

Sweetbread & Blue lobster “à la presse” (2p) 180pp

lobster bearnaise

INSPIRATION MENU

Bømlo Salmon

textures of Zebra tomatoes / fennel / combava

Langoustine

miso sabayon / cauliflower / ponzu / yuzu / katsuobushi

* Goose liver

shiitake / spice jelly / coconut / tom kha kai

John Dory

Binchotan-burnt / eggplant / sambaizu / chanterelles

Wagyu Westholme n°6

iodized mousseline / “perle blanche” / Dauricus caviar / wakame

Valentine rhubarb

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

* Vanilla Parfait

blackberry pickles / Bahibé chocolate / whisky granita

5 COURSE 225 € - WINE PAIRING 95 €

* 7 COURSE 265 € - WINE PAIRING 120 €

Cheese trolley in addition to menu 25 €

Cheese trolley instead 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

Kalamansi praline / gianduja / hazelnut

Chocolate mousse 76% / kumquat / sobacha

“Bouchon” / coffee crémeux / lemon vanilla marmelade / cassia cinnamon



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