

STARTERS

“Flame-cooked” blue mackerel	65
Green Zebra / jalapeño / green shiso ice cream / coconut	
Roasted langoustine	85
Alba white truffle / Amaretto / smoked parsnip / Buddha's hand	
Scallops “steamed in the shell, with seaweed vapor”	75
Dauricus caviar / watercress / spinach / beurre blanc	

FISH

Sole “meunière”	78
brown butter mousseline / Gillardeau maki / cockles / Agata	
Cod loin	75
roasted / brown shrimp / porcini mushrooms / morels / Cévennes onion / parsley chlorophyll / yellow wine	

MEATS & GAMES

Wagyu Westholme n°6 “millefeuille”	78
Dauricus caviar / “perles blanches” / wakame / sesame / iodized béarnaise / ratte potatoes	
Partridge	80
roasted in vine leaves / with Cognac <i>Cep d’Or</i> flamed / Corinthe grapes / puffed potato / Belgian endive / foie gras	
Hare “à la royale”	90
raviolo <i>a la Fontina</i>	
Deer “grilled over Binchotan charcoal”	79
arlequin miso / roebuck chuck croquette / citrus marmelade / nougatine	

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

“Flame-cooked” blue mackerel
Green Zebra / jalapeño / green shiso ice cream / coconut

Scallops “steamed in the shell, with seaweed vapor”
Dauricus caviar / watercress / spinach / beurre blanc

Roasted langoustine
Alba white truffle / Amaretto / smoked parsnip / Buddha's hand

* Crispy sweetbreads
brown shrimps / porcini mushrooms / Cévennes onion / yellow wine siphon

Deer “grilled over Binchotan charcoal”
arlequin miso / roebuck chuck croquette / citrus marmelade / nougatine

or

Hare “à la royale” (*supplement 25 €*)
raviolo a la Fontina

Grapes
yogurt mousse / verbena / saffron

* Caraïbe chocolate
caramel crémeux / vanilla / popcorn / lime

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 €

As we only use fresh products, we apologize if some products are missing from our suppliers

CHEESE

Cheese trolley

by our MOF Etienne Boissy

25

DESSERTS

Porcini mushrooms

coffee bavaois / golden sesame

26

Caraïbe chocolate

caramel crémeux / vanilla / popcorn / lime

26

THE CLASSICS

Dame blanche

Tahiti vanilla / Guanaja 70% chocolate sauce

26

Chocolate tartelette

sobacha / peaty ice

26

Vanilla ice cream, Alba white truffle

olive oil / fleur de sel

36

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