

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

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

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