

ROOM SERVICE

FROM 6 P.M TO 11 P.M

OUR CAVIAR DES EYZIES

LA PERLE NOIRE, "L'IMPERTINENT" 20G 58€

LA PERLE NOIRE, "LE CLASSIQUE" 20G 66€

OUR OYSTERS DU CAP FERRET

HALF A DOZEN 18€

THE DOZEN 28€

OUR SHARING BOARDS

EXCEPTIONAL CHEESES SELECTION 25€

THE CHEF'S CHARCUTERIE SELECTION 25€

ASSORTMENT OF SEA AND RIVER REGIONAL PRODUCTS FROM 25€

THE SEASONAL BOARD (VEGETARIAN BOARD) 25€

OUR STARTERS

SEASONAL GASPACHO 10€

DUCK RILLETTE 10€

FISH TARTARE 12€

GOOSE FOIE GRAS MI-CUIT « LES GRANGES DE JOËL CARBONNIERE » 180G 45€

HALF COOK DUCK FOIE GRAS FROM « MAISON ALBIÉ » 75G 21€

OUR SALADS

LA PRAIRIE FRANÇAISE 18€

GREEN SALAD, SELECTION OF RIPENED CHEESE, RIPENED CHEESE TOASTS, ONION COMPOTE, SEASONAL VEGETABLE TARTARE, HAZELNUTS AND HAZELNUTS OIL VINAIGRETTE SAUCE.

ENTRE MERS ET RIVIÈRES 18€

GREEN SALAD, FISH RILLETTE TOASTS, FISH GRAVELAX, GOURDS SEEDS, CANDIED SEASONAL VEGETABLE, CHIVE CREAM, CITRUS VINAIGRETTE SAUCE.

LES SALAISONS DE MATHIEU MÉTIFET 18€

GREEN SALAD, COLONNATA BECON TOASTS, SMOKED MAGRET, NOIX DE JAMBON (FRENCH HAM), ONION COMPOTE, ASSORTED NUTS AND BOCERNO NUTS OIL VINAIGRETTE SAUCE.

OUR MAIN COURSES

LAMB PARMENTIER, GREEN SALAD 21€

DUCK CONFIT, GRENAILLES POTATOES GARNISHED WITH PERSLEY, GREEN SALAD 21€

VEGETABLE GRATIN WITH NUTS, GREEN SALAD 21€

OUR DESSERTS

ASSORTMENT OF TREE HOMEMADE SORBETS 11€

RÉUNION VANILLA CRÈME BRÛLÉE 11€

CHOCOLAT COULANT AND WALNUT KERNEL 11€

KID MENU 15€

DUCK RILLETTE

LAMB PARMENTIER

ICE CREAM

NET PRICES – SERVICE INCLUDED