



## Starters

Hearty soup of the day	15€
Lobster and crustaceans raviolis	24€
Arborio risotto of the day	20€
Pan fried foie gras, honey flavoured roasted fruits	
Deglazed with Banyuls vinegar	24€
Ephémère starter	17€

## Main Courses

Dover sole steam potatoes (400gr)	45€
Wild sea bass roasted with artichoke and lobster sauce	38€
Rossini style fillet of beef, sautéed potatoes	38€
Thick rib of veal, ancient vegetables, morel sauce	35€
Ephémère main course	27€

## Desserts

Creamy dark Chocolate, shortbread and wool nuts	12
raspberry milk shake and Chantilly	8€
Savoy cheese plater	12€
Soft chocolate cake (10 mn cooking)	10€
Brioche of French toast, seared fruit and milk jam	12€
Ephémère Dessert	12€