

WINTER MENU

STARTERS

The Rabbit Liver : tangy, spiral onion, rich broth, Comté cream 11€

The Cabbage : stuffed with shrimp, black rice, and velvet crab stew..... 12€

The Potato : with trout roe, watercress, and a tangy dressing 10€

MAIN COURSES

The Trout : roasted, with almond vinaigrette, broccoli cream, and rocket milk 21€

The “Roi Rose” Pork : braised shoulder, butternut squash, wild mushrooms, and a reduced ponzu jus..... 19€

The Farm-Raised Chicken slow-cooked, salsify, hazelnut, and «Vin Jaune» supreme sauce 20€

Vegetarian platter..... 15 €

The plate's composition is based on the chef's inspirations and seasonal influences.

Cheese platter 7,50 €

DESSERTS

The Winter Delight Madagascar vanilla bavaois, coffee jelly, spiced cocoa diplomat pudding, cocoa shortbread, and caramelized nuts..... 9€

The Celery Rice : vanilla rice pudding, pear and celery confit, caramelized celery, Dulcey chocolate cream, soft biscuit, and crispy celery chips..... 10€

The Caribbean : coconut lime mousse, hibiscus gel, Swiss meringue, passionfruit hibiscus cream, coconut praline, and coconut dacquoise cake..... 11€

THE ‘SIGNATURE’ DISHES

STARTERS*

Homemade **Foie Gras** Terrine 18€

Land & Sea Platter: Duck Breast & Home-Smoked Salmon 17€

MAIN COURSES*

Fish of the Day with Vouvray Sauce, Salmon Roe 29€

Roasted Prawns

Truffle-infused Risotto, Buckwheat Soufflé 31€

Calf Sweetbread with Morels... 32€

Beef Fillet**

Creole “Chien” sauce and Homemade Fries..... 29€

DESSERT

Royal Chocolate “Valrhona” 12€

Ice Cream Trilogy 7 €



The restaurant is closed on Sunday evenings, as well as on Mondays and Tuesdays at lunchtime. Open Monday and Tuesday evenings by reservation only for people outside the hotel (limited seats available). For the **Soirées Étapes 1**: Lunch of the day; for the **Soirées Étapes 2**: Starter, Main Course, Dessert; for the **Soirées Étapes 3**: 3 dishes à la carte. *We charge a supplement for 'Signature' dishes. Prices displayed are net, service included.

Our meat comes from French breeds (**Charolais, Limousin or Montbéliard beef), depending on availability.

We accept payments via Master Card, VISA, Cheque, Cash, “Chèque Vacances”. Please note that “Ticket Restaurant” vouchers are only accepted for lunch from Monday to Friday, with a maximum of 1 voucher/pers.