

SPRING MENU 2026

STARTERS

Green asparagus: pollen-grilled, verbena and mint, confit egg yolk, burrata ...12€

Pea: open ravioli, crab-and-herb ricotta, pea-pod foam, reduced vegetable jus11€

Beetroot: roasted, pickled beetroot, smoked carp, horseradish snow, elderflower10€

MAIN COURSES

Salmon: nori mosaic, leche de tigre, Granny Smith apple, Jerusalem artichoke velouté, salmon roe.21€

Veal: tataki-style, teriyaki tomatoes, melting carrot, carrot cream, garlic broad beans20€

Lamb: slow-cooked for 7 hours, honey-reduced jus, tomato “blésotto” (wheat-grain risotto), pistachio pistou...22€

Vegetarian platter15 €

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

Cheese platter7,50 €

DESSERTS

Parsnip: parsnip-and-chocolate sabayon, walnut crumble, citrus parsnip compote, vanilla parsnip ice cream9€

Banana: vanilla rice pudding, roasted banana, banana-caramel ice cream, vanilla milk veil, caramelised pecans10€

Strawberry: pistachio sweet cream, strawberry and basil compote, lime strawberry gel, strawberry sorbet, basil madeleine sponge11€

ALL YEAR LONG

STARTERS*

Homemade **Foie Gras** Terrine18€

Land & Sea Platter: Duck Breast & Home-Smoked Salmon17€

DISHES*

Fish of the Day with Vouvray sauce and seasonal garnish.....29€

Roasted Prawns

with truffle risotto and puffed buckwheat31€

Calf Sweetbread with Morels32€

Beef Fillet**

with Creole sauce and homemade fries29€

DESSERT

Royal Chocolate “Valrhona”14€

Ice Cream Trilogy7 €



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 Pays de Loire 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.