

MENU ROSE

40 €

*Menu served only lunchtime

STARTER



MAIN COURSE



DESSERT

MENU ÉLODIE

IN 5 STEPS

60 €

OR

120 €

WITH
L'ACCORD METS
& CHAMPAGNES

THE FROG LEGS
seared, parsley juice and garlic emulsion

THE SALMON TATAKI
flame-cooked, Koshigaya,
peanut condiment
and Voastiperifery pepper

THE POLLACK STEAK
steamed,
seasonal vegetables selected
by our market gardener Benoit Deloffre
and Champagne sabayon

OR

THE POULTRY
FROM THE DAUTEUIL FARM
cooked two ways, young shoots
with shellfish sauce

THE CHEESES PLATTER
selected by ourselves
(extra charge €25)

THE FRAGRANT SWEETNESS
According to the chef's mood

THE SEASONAL FRUITS
on shortbread and vanilla cream



Cuvée Louis -
Champagne ELODIE D.

Cuvée Paul - Blanc de Blancs -
Champagne ELODIE D.

Résurgence Millésime 2007 -
Champagne ELODIE D.

Millésime 1995 -
Champagne Desbordes-Amiaud

Millésime 1990 -
Champagne Desbordes-Amiaud

Cuvée Rose - Rosé de Saignée -
Champagne ELODIE D.

Cuvée Marie - Demi Sec
Champagne ELODIE D.

MENU FABRICE

IN 7 STEPS

100 €

OR

190 €

WITH
L'ACCORD METS
& CHAMPAGNES

THE FROG LEGS
seared, parsley juice and garlic emulsion

THE HOMEMADE FOIE GRAS
Opera mounted on gingerbread and
topped with seasonal fruit jelly

THE LOBSTER
with caviar
and field tomatoes selected
by our market gardener Benoit Deloffre

THE BEEF
FROM CHEVANCE FARM
cut from the fillet, cooked for 12 hours
with pan-fried foie gras
carrot mousseline and seasonal vegetables
selected by our market gardener
Benoit Deloffre

THE CHEESES PLATTER
selected by ourselves

THE FRAGRANT SWEETNESS
According to the chef's mood

THE FINGER
chocolate and praline



Cuvée Pierre -
Champagne ELODIE D.

Millésime 1989 -
Champagne Desbordes-Amiaud

Pinot Gris des Garennes -
Champagne ELODIE D.

Résurgence Millésime 2007 -
Champagne ELODIE D.

Millésime 1990 -
Champagne Desbordes-Amiaud

Cuvée Rose - Rosé de Saignée -
Champagne ELODIE D.

Cuvée Marie - Demi Sec
Champagne ELODIE D.