

Start

Heirloom Tomatoes

Arugula pesto / Basil granita / Black olive crumble /

Burrata espuma / Tomato sponge

or

Braised Beef Cheek Bourguignon, Parmentier Style

Onions / Coppa grand Cru

or

Sparassis Mushroom Tortellini

Mushroom consommé / Italian truffle

Main course

Pan-Seared Sea Bass Fillet

Turbot & Langoustine bisque / Fredola sarda /

Lacto-fermented fennel / Lobster oil

or

Slow-Cooked Free-Range Chicken

Wild mushroom Risotto & Espuma

or

“As de Diamant” Beef Tataki

Arugula / Chimichurri / Confit cherry tomatoes / Baked potato in foil

Dessert

Fredo's Strawberry Shortcake

or

Regional cheeses & homemade truffle honey

(+8.50€ for dessert replacement)

or

Roasted Peaches

Yogurt & ginger panna cotta / Almonds / Red fruit smoothie

The packages

3 prémices + Main course & Dessert - 49.90€

3 prémices + Starter & Main course - 56.90€

3 prémices + Menu 3 course - 59.90€

3 prémices + Menu 4 course - 78.90€

Friday evening, we do not offer the 2 course menus

Saturday evening, we only offer "The Discovery by La Reine" menu



with love