

Start

Authentic Lobster Roll with Blue Lobster (+€9.50)

or

Saint-Germain Velouté & Perfect Egg (cooked at 63°C)

House-smoked Duck / Old Chimay Crouton

or

{Bouchée à la Reine, Chef's Signature Vol-au-vent}

Farmhouse Chicken with Vin Jaune / Wood Hedgehog Mushrooms from

Spa, served in house-made puff pastry

Main course

Beef Tenderloin {As de Diamant}

Choron Sauce Foam / Franceline potatoes

or

Catch of the Day

Mussels {Gold from Yerseke} / Grey Shrimp Bisque “à l'Ostendaise” /

Parsley Potatoes

or

Venison Tenderloin Infused with Licorice

Cherry Juice / Celery Mille-feuille

Dessert

100% Bronte Green Pistachio

or

Regional cheeses & homemade truffle honey

(+8.50€ for dessert replacement)

or

Large Craquelin Choux Pastry

Sao Tomé Chocolate / Maminou's Tahitian Vanilla — in the spirit of a Profiterole

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