

Start

Perfect Egg « Carbonara »

Carbonara espuma / Confit bacon

or

Large « Cape » Langoustine

Cold-prepared langoustine with IGP Burrata and seashells

Parsley sorbet and sponge

or

Duck

Gyoza of confit leg, pan-seared foie gras

Port wine and raspberry vinegar reduction

Main course

Rossini Tournedos of Beef – « Irish Prime Beef »

Foie Gras / Black truffle shavings / Madeira sauce (+9.50€)

or

Skrei Cod

Skrei loin cooked at 63°C with bay-leaf butter

Pointed cabbage / Miso / Citrus

or

Organic corn-fed chicken supreme

Garnish inspired by a traditional blanquette

Dessert

{Marie's Sweet Creation}

White chocolate / Namelaka / Caramel / Coffee

or

Regional cheeses & homemade truffle honey

(+8.50€ for dessert replacement)

or

Dame Blanche

Sao Thomé chocolate / Tahitian vanilla from Maminou

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