

# *Start*

## **“Black Pearl” Beef Tartare**

Oysters / Parsley Sorbet / Umami Mayonnaise / Beef Garum

or

## **Frog Leg Tempura**

Asparagus Panna Cotta & Wild Garlic Pesto from the forests of Spa

Asparagus Madeleine

or

## **Nobashi Shrimp Sando (Signature)**

Lotus Root / Tom Kha Espuma / Oxalys

# *Main course*

## **Irish Prime Beef Fillet (served rare)**

Pertuis Asparagus / Morel Béarnaise Sauce / Amandine Potatoes

or

## **Cod Loin Cooked at 63°C, “Nantua Style” & Torched Langoustine**

Barba di Frate / Grilled Langoustine Espuma

or

## **Slow-Cooked Lamb Shank with Rosemary**

Mashed Potatoes in the Spirit of a Tagine

Almonds / Lemon / Date / Olive / Ras el Hanout

(+€9.50 supplement)

# *Dessert*

**{Marie's Sweet Creation}**

Baba / Mango / Lime / Mascarpone

or

**Regional cheeses & Homemade truffle honey**

(+€8.50 supplement instead of dessert)

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 - 83.90€

**Friday evening, we do not offer the 2 course menus**

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



*with love*