

A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Seared sea scallops, leeks and fresh herbs	32
	Delicate lentil velouté with duck foie gras	26
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Roasted sea bass, cabbage leaves, civet sauce	50
	Confit milk-fed lamb shoulder, seasonal vegetables, cooking jus	62
	Pan-seared veal sweetbread, tender celeriac and black truffle	58
	Confit milk-fed lamb shoulder, seasonal vegetables, cooking jus Pan-seared veal sweetbread, tender celeriac and black truffle Seared beef tenderloin, peppered sauce	54
FOR 2	Duck from Challans with olives	110
	Duck from Challans with olives Roasted Bourbonnais free-range chicken	92
	10	
S	Tiny potato cocotte Seasonal vegetables Truffled macaroni au gratin	12
	Truffled macaroni au gratin	22
CHEESE	French cheese assortment	14
DESSERTS	Crispy almond biscuit, citrus	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Floating island	14