

APERITIF

À LA CARTE MENU

Zucchini flowers fried beignets with Espelette mayonnaise 150g	1 150
Escargot in crispy tartlets with celeriac purée and parsley emulsion sauce 150g	2 250
Profiretoles with parmesan cream and Jamon 5 Jotas 90g	1 450
Duck pâté with white Moscato wine jelly 115g	1 250
Sauteed whelks a la Provençale 100g	2 450
Baked Goat Camembert cheese with green parsley sauce and toasted buckwheat bread 150g	2 750
Artichoke marinated with chilie Espelette 90g	1 450
Chupadedos green olives 100g	1 250
Jamon 5J Cinco Jotas Iberico 40g	5 100
Cheese selection: Camembert, Gruyere, Tour de Chèvre, Raclette 325g	2 750
Meat platter: salted duck breast, Coppa, Bresaola 110g	2 850

COLD STARTERS

à la carte menu

Seasonal vegetables are my passion! **David Hemmerle**

-  Aubergine millefeuille steak with tomato condiment, aubergine caviar, basil tempura 300g 1 650
-  Crunchy green salad with mini-romano, cress leaves, green asparagus, Kenyan bean, snow pea, red and violet radish, avocado mousse, asparagus sauce, sprouts, extra virgin olive oil with lemon dressing 200g 2 450
- King crab “rémoulade” with «cocktail» sauce, mango “vermicelli” and tomato nectar 120g 3 950
- Duck foie gras terrine with Kabir wine, prune jam with ginger flavor, toasted brioche 160g 2 750
- Burrata cheese with Uzbek tomatoes and wild garlic pesto 220g 2 550
- Magadan prawn crudo and tomato water jelly, crunchy fennel with mango dressing 110g 2 900
- Sea bass ceviche, cucumber and yellow tomato salad, sweet potato with lime juice 200g 1 650
- Beef tartare in a crispy tartlet with cucumber salad, Barolo wine with blackcurrant sauce 190g 1 800

MID COURSE

À LA CARTE MENU

SOUPS

Gaspacho with tiger prawn and avocado mousse, Uzbek's tomato ice disk, basil salad, and deep-fried Torta Fritta 220g 1 950

Farmer oysters chicken with poached egg, broth with galangal and turmeric roots flavor, green asparagus and fresh celery leaves 250g 1 450

PASTA

Ravioli with ricotta and spinach, morel fricassée, and white wine butter sauce 260g 2 300

Home made fresh taglioline with courgette flower, Tiger prawn with butter sauce and dried tomato 350g 3 150

ENTRÉE CHAUDE

🍷 Classic ratatouille cassolette 250g 1 750

Zucchini flowers filled with Magadan prawn mousse, tomato nectar sauce and eggplant tempura crisps 150g 2 650

🍷 Vegetarian celeriac raviolis with marmelade, puree and reduction of natural juice, parsley emulsion and sauteed spinach 160g 2 250

Baked Loligo squid filled with calamari mousse, whelks fumet emulsionned sauce with sea urchin, kohlrabi pearls, lemon olive oil 140g 1 950

Grilled tiger prawns with zucchini in three textures, prawn-coco bisque with myrthe flavor and basil tempura with tomato nectar 210g 2 450

Grilled duck foie gras escalope, caramelized chicory with cherries, rhubarb confit, radish sprout salad 110g 3 450

main

à la carte menu

Glazed duck breast slices in orange flavoured sauce with cherry caramelized with balsamic vinegar and sauteed oyster mushrooms 220g	2 750
Black cod with courgette scales, Tiger prawn prawn fricasse with avocado sauce, lemon oil with galanga flavor 210g	3 450
Octopus fricassé with bell peppers confit sauce and Provençale vegetables and chickpeas puree 180g	3 950
Grilled beef fillet Rossini style with duck foie gras, celeriac millefeuille, oyster mushrooms and red wine sauce 415g	6 550
Farmer chicken breast with minced leg, green asparagus with chanterelles fricassée and butter sauce, jus and brioche toast 250g	2 850
Roasted Sweetbread with artichoke, morels and green peas, extract mushroom sauce 300g	3 700
Baked Scallops in shell with green spinach emulsion sauce and whelks, cauliflower puree with turmeric 230g	5 900

STEAKS AND DISHES TO SHARE

— WINE MINDED RESTAURANT —
GRAND CRU
— SINCE 2006 —

À LA CARTE MENU

STEAKS

Beef Tenderloin Black Angus, Russia (grain-fed) (approximately 160g)	3 200 per 100g
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Ribeye Black Angus, Russia (grain-fed) (approximately 300 – 350g)	3 200 per 100g
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Chateaubriand fillet Black Angus Served with sauteed baby potatoes Peppercorn sauce, Russia (grain-fed) For 2 person (approximately 400g)	3 200 per 100g
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Cote de Boeuf Black Angus 45 days dry aged Russia (grain-fed) For 2 person (approximately 900 – 1200g)	3 450 per 100g
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Milk fed Veal rack (Organic Farmer Quebec Canada)	4 500 per 100g
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Side dish of your choice: Asparagus 2 250 • Grilled aubergine
steak with vegetable fricassée 950 • Cauliflower 950
Broccoli 950 • French style potato purée 650

Sauce: Peppercorn 350

“À PARTAGER” *

Slow cooked and roasted farmer Chicken breast in 2 textures. Julienne taste veloute sauce with Parmesan cheese For two 700g	5 750
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Slowly braised Karachaevskaya black lamb shoulder “Oriental flavored”, served with potato puree with raclette cheese For 2-4 people 1500g	7 950
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EGGS MENU

12.30 - 16.00

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Œuf mayonnaise with water cress emulsion and brioche toast, crunchy green asparagus 130g	1 350
Omelette with green asparagus and spinach 180g	1 200
Omelette with Ratatouille 270g	1 950
Omelette with cheeses 220g	1 250