

## **Starters**

### **Lobster and Poultry**

In delicate quenelles, foam of a bisque, tomatoes and sucrose.

(106 kcals)

25.00

### **Snail of Burgundy and frogs legs**

Chutney of lentils from Puy, parsley puree, emulsion of pink garlic

23.00

### **Shellfish**

Prawns, abalone, mussels and knives, Celery root petals, melting and chips, creamy emulsion with coconut milk and green curry

(106 kcals)

25.00

### **Royal Bream**

In tartar of seaweed, delicate mousseline of turnip,  
Vegetables cooked by the Greek style

(Organic)

21.00

### **South West Duck foie**

In a shape of a bar, jelly of beetroot and chilli, peanut fruit pulp

29.00

### **Crab cake**

Crispy cauliflower and herbs salad, wasabi cream

23.00

### **Caviar (15g)**

Blinis minute, sour cream and traditional garnish

51.00

## **Vegetables**

### **Vegetable Spring Roll**

Thai soy milk sauce, fresh mint and peanuts

(112 kcals)

15.00

### **Range of raw and cooked vegetables**

Vegetable selection from our gardener Julien Bouche

(141 kcals)

21.00

## Fish

### Scallops from Saint Quay

Made in a shape of a candy cooked with cabbage from Pontoise,, rice pudding of chestnut, emulsion of squash and liquorice  
38.00

### Turbot from Noirmoutier

Cooked meuniere, Mona Lisa raviole with foie gras and wakame seaweed,  
Brown juice with herbs  
42.00

### Sea Bass from Yeu Island

Roasted back, caramelized endives and butter sauge cooked vegetables  
Light and vinegar juice  
39.00

### Lacs pikes

Delicate steamed stuffing, a trait of avruga caviar, delicate celery mousseline  
Combawa juice  
(169 kcals)  
35.00

## Meat

### Aubrac beef tenderloin

Espelette dauphine de joue, overripe milefeuille Carbonara, braising juice  
43.00

### Pigeon Farmer

Poached trunk then roasted, legs candied with celery and green apple, apple mousseline, pigeon juice.  
37.00

### Conical guinea fowl supreme

Green crumbs and tagine spices,  
artichoke risotto and carrots with citrus vinegar  
34.00

### Venison tenderloin

medallion roasted with nori seaweed, beets and blackberry puree,  
spatzle with vegetables  
41.00

## Cheeses and desserts

Cheese selection from Mr Fabre, mixed green salad  
13.00

Queen of Queen's Apple  
Cooked in the oven, hazelnut crystalline, ginger granite, vanilla ice cream  
13.00

Passion Baba  
Brochette of exotic fruits caramelized with old rum  
Vanilla crème Brule, rum and grape ice cream  
(127 kcals)  
13.00

Citrus Variety  
In crumble, soup like a hot wine, hazelnut biscuit, orange sorbet  
13.00

Mont Blanc  
Vanilla macaroon, chestnut ice cream, chestnut whipped cream  
13.00

After Eight Bar  
Milk chocolate praline, mint ganache, chocolate mousse, dark chocolate sorbet  
(Organic)  
13.00

New York cheesecake  
In modern creamy version, salted butter biscuit, Bulgarian yogurt sorbet  
13.00

Gourmet coffee  
Assortment of small desserts  
14.00

Ice cream and sorbets  
10.00

Organic vegetable from Julien Bouche garden  
French origin meats  
Wild fishes with defined origins

VAT 5,5% and service 15% included. Personal checks are not accepted

## Menu du Marquis

### Lobster and Poultry

In delicate quenelles, foam of a bisque, tomatoes and sucrine.

(106 kcals)

OR

### South West Duck foie

In a shape of a bar, jelly of beetroot and chilli, peanut fruit pulp

*\*\* Le Chablisien 'Domaine Bois d'Yver' 2009 \*\**

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### Scallops from Saint Quay

Made in a shape of a candy cooked with cabbage from Pontoise,, rice pudding of chestnut, emulsion of squash and liquorice

OR

### Pigeon Farmer

Poached trunk then roasted, legs candied with celery and green apple, apple mousseline, pigeon juice

*\*\* Château Peybonhomme les Tours 2009 \*\**

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### Mont Blanc

Vanilla macaroon, chestnut ice cream, chestnut whipped cream

OR

### Queen of Queen's Apple

Cooked in the oven, hazelnut crystalline, ginger granite, vanilla ice cream

*\*\*Coteaux d'Aix en Provence 'La Bergamore' 2011 \*\**

**Menu only:**

**57 euros**

**With wine selection from aperitif to coffee:**

**79 euros**

## Menu dégustation du Caviar

Caviar Prestige de France  
Blinis minute, sour cream and traditional garnish

*\*\* Champagne Taittinger ou Vodka \*\**

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Caviar Oscière Prestige  
Chicken egg surprise Shortbread with salted butter,  
porcini carpaccio with balsamic vinegar and pistachio oil, parsley coulis

*\*\* Sauvignon Attitude 'Pascal Jolivet' 2010 \*\**

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Caviar Kristal Selection  
Small boats flounder  
Steamed, shellfish mariniere, baby spinach, golden chanterelle and hazelnuts

*\*\* Saint Nicolas de Bourgueil 'Les Rouillères' 2010 \*\**

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Apple reine des reinettes  
oven roasted, hazelnuts crystalline, grany smith emulsion, vanilla ice cream

*\*\* Champagne Taittinger Rosé \*\**

**Menu only :  
119 euros**

**With wine selection from aperitif to coffee:  
149 euros**

**Menu Retour du Marché**  
**Seasonal products**

Shellfish

Prawns, abalone, mussels and knives, Celery root petals, melting and chips,  
creamy emulsion with coconut milk and green curry

(106 kcals)

OR

Small gray and frogs legs

Chutney of lentils from Puy, parsley puree, emulsion of pink garlic

OR

Royal Bream

In tartar of seaweed, delicate mousseline of turnip,

Vegetables cooked by the Greek style

(Organic)

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Plat du jour

Fish or meat main course

OR

Lacs pikes

Delicate steamed stuffing, a trait of avruga caviar, delicate celery mousseline

Combawa juice

(169 kcals)

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Cheese selection from Mr Fabre, mixed green salad

OR

Queen of Queen's Apple

Cooked in the oven, hazelnut crystalline, ginger granite, vanilla ice cream

OR

Passion Baba

Brochette of exotic fruits caramelized with old rum

Vanilla crème Brule, rum and grape ice cream

(127 kcals)

OR

After Eight Bar

Milk chocolate praline, mint ganache, chocolate mousse, dark chocolate sorbet

(Organic)

**Starter/main course or main course/dessert :**

**39 euros**

Served only for lunch Monday to Friday