

MENU COLLECTION



LE COLLECTIONNEUR

MENU
COLLECTION

Starter & Main or Main & Dessert - 50€

Starter & Main & Dessert - 60€

STARTERS

Smoked green pea “velouté”, cream cheese and caramelized onions

Assortment of flavored leeks with calamansi vinaigrette

Autumnal veggie ravioli and gorgonzola cream

Homemade poultry “pâté”, stewed quince and pickles

Seabream ceviche with pomegranate, edamame and green coulis

Our green salad, poached egg, C.C.

MAINS

Scallop skewers with rosemary, crushed crispy potatoes

Pollack and piquillos cannelloni, zucchini marrows

Creamy risotto with pumpkin and girolle mushrooms

Black pepper beef filet, marrowbone tartlet, green beans tournedos (+15€)

Roasted Piri-piri cockerel, chestnut mousseline & wild mushrooms

Seabass pavé, fennel cream and Génépi

DESSERTS

Our selection of fine Cheese and condiments

Salted butter caramel Eclair

Undoubtedly Chocolate

Chestnut and Blackcurrant Tart

Basil cream Tart, seasonal fruit

Prix nets en euros, Taxes et service compris - Net rate in euros, Tax and service included

Nos volailles et viandes sont originaires de : UE. - Our poultries and meats come from : UE.

Des informations sur les allergies peuvent être fournies sur demande - Allergies information is available on request.

À la carte

STARTERS

Smoked green pea “velouté”, cream cheese and caramelized onions - 22€

Assortment of flavored leeks with calamansi vinaigrette - 22€

Autumnal veggie ravioli and gorgonzola cream - 24€

Homemade poultry “pâté”, stewed quince and pickles - 28€

Seabream ceviche with pomegranate, edamame and green coulis - 28€

Our green salad, poached egg, C.C. - 24€

MAINS

Scallop skewers with rosemary, crushed crispy potatoes - 42€

Pollack and piquillos cannelloni, zucchini marrows - 36€

Creamy risotto with pumpkin and girolle mushrooms - 32€

Black pepper beef filet, marrowbone tartlet, green beans tournedos - 54€

Roasted Piri-piri cockerel, chestnut mousseline & wild mushrooms - 38€

Seabass pavé, fennel cream and Génépi - 42€

MAIN DISHES TO SHARE

Veal chops with hazelnuts, roasted new potatoes - 140€

French style flounder, mini vegetables - 140€

CHEESE

Our selection of fine cheeses and condiments - 19€

DESSERTS

Salted butter caramel Eclair - 14€

Undoubtedly Chocolate - 14€

Chestnut and Blackcurrant Tart - 14€

Basil cream Tart, seasonal fruit - 14€

Prix nets en euros, Taxes et service compris - Net rate in euros, Tax and service included

Nos volailles et viandes sont originaires de : UE. - Our poultries and meats come from : UE.

Des informations sur les allergies peuvent être fournies sur demande - Allergies information is available on request.



BEVERAGES

CHAMPAGNE

14 CL / 75 CL

Laurent Perrier La Cuvée	23 / 110 €
Laurent Perrier Cuvée Rosé	29 / 125 €
Laurent Perrier Blanc de Blanc Brut Nature	33 / 165 €

WHITE WINE

14 CL / 75 CL

Vin de Savoie, "Or blanc", Dom. Fabien Trosset 2018	12 / 60 €
Pernand-Vergelesse, Dom. Olivier Lefleve 2016	14 / 75 €
Saint-Joseph, "Le Grand Pompée" Dom. Paul Jaboulet, 2017	18 / 90 €
Condrieu "Côte Chatillon" P. & C. Bonnefond 2018	22 / 110 €

RED WINE

14 CL / 75 CL

Chateau-Neuf-du-Pape, "Le Jas du Pape" 2015	16 / 70 €
N°2 de Maucaillou, Moulis-en-Médoc 2016, AOC	18 / 80 €
N°2 de Maucaillou, Moulis-en-Médoc 2016	22 / 90 €
Côte-Rôtie, "Côte Rozier" Dom. P. & C. Bonnefond 2016	24 / 110 €
N°2 de Maucaillou, Moulis-en-Médoc 2016, AOC	26 / 145 €

ROSE WINE

14 CL / 75 CL

Côtes de Provence – Minuty Prestige 2022	14 / 75 €
--	-----------

MINERAL WATER, SOFT DRINKS & JUICE

Filtered water Brita, Still or Sparkling 75cl	7 €
Perrier 33cl	9 €
San Pellegrino, Aqua Panna 75cl	10 €
Coca Cola 33cl, Sprite 33cl, Fuze Tea 33cl, Tonic 25cl	9 €
Jus Alain Milliat 33cl (Strawberry, Orange, Blueberry, Pineapple, Tomato)	12 €

COFFEE & TEA

Espresso, Decaf espresso	6 €
Americano long black, double espresso	8 €
Selection of Tea by Palais des Thés	8 €
Café latte, café crème, cappuccino, hot chocolate	9 €

