

LUNCH

The Restaurant welcomes you from 12.30 pm to 1.45 pm, and offers you "A La Carte":

STARTERS

Today's Potage	16 €
Half-cooked Duck Foie Gras Terrine and Toasted Bread	28 €
Poached Egg at a Low Temperature with Root Vegetables, Jerusalem Artichoke Foam, Fresh Black Truffle	42 €
Oysters Hervé David Special n°3:	
X 6	29 €
X 9	39 €
X 12	49 €

FISH DISHES & VEGGIE

Today's Fish Suggestion	38 €
Carta Fata-style Vegetarian Quinoa, Herbaceous flavoured Broth	29 €
Sautéed Sole « Meunière », Mashed Potatoes with Chives	92 €

PASTA

The Special Pasta of the Day	26 €
Home-made Gnocchi, Mushrooms and Black Truffle	42 €

MEAT DISHES

Roast Filleted Breast of Free-Range Chicken, Sautéed French Beans	45 €
Sautéed Thick US Black Angus Beef Tournedos, Morel Mushroom Sauce, Fine Mousse of Potatoes	90 €
Grilled Argentina Black Rib Eye Steak, Lemon Parsley Butter, French Fries	82 €

CHEESES

Platter of Fully-matured Cheeses	18 €
Fresh Cream Cheese with Red Fruits Sauce	12 €

DESSERTS

Ice Creams and Sorbets	12 €
The Basket of Seasonal Fruits	12 €
Our Buffet of Desserts	25 €

The homemade dishes are prepared by our Chef using raw produce and some of them could be missing.
We keep at your disposal an information list regarding any allergens that our dishes may contain.

Drinks not included ~ Taxes and service included

DINNER

The Restaurant welcomes you from 7.30 pm to 9.30 pm, and offers you "A La Carte":

STARTERS

	MENU	HB SUPP.
Today's Potage	16 €	
Hors d'Œuvre Buffet	42 €	
Half-cooked Duck Foie Gras Terrine and Toasted Bread	28 €	12 €
Poached Egg at a Low Temperature with Root Vegetables, Jerusalem Artichoke Foam, Fresh Black Truffle	42 €	22 €
Oysters Hervé David Special n°3:		
X 6	29 €	15 €
X 9	39 €	20 €
X 12	49 €	25 €
Kasnodar Oscietre Royal Caviar, 50g. Served with Blinis, Whipped Lemon Cream, Chopped Shallots	135 €	125 €

FISH DISHES & VEGGIE

Today's Fish Suggestion	38 €	
Carta Fata-style Vegetarian Quinoa, Herbaceous flavoured Broth	29 €	10 €
Sautéed Sole « Meunière », Mashed Potatoes with Chives	92 €	62 €

PASTA & RISOTTO

Home-made Gnocchi, Mushrooms and Black Truffle	42 €	22 €
--	------	------

MEAT DISHES

Roast Filleted Breast of Free-Range Chicken, Sautéed French Beans	45 €	18 €
Sautéed Thick US Black Angus Beef Tournedos, Morel Mushroom Sauce, Fine Mousse of Potatoes	90 €	60 €
Grilled Argentina Black Rib Eye Steak, Lemon Parsley Butter, French Fries	82 €	52 €

CHEESES

Platter of Fully-matured Cheeses	18 €
Fresh Cream Cheese with Red Fruits Sauce	12 €

DESSERTS

Ice Creams and Sorbets	12 €
The Basket of Seasonal Fruits	12 €
Our Buffet of Desserts	25 €

The homemade dishes are prepared by our Chef using raw produce and some of them could be missing.
We keep at your disposal an information list regarding any allergens that our dishes may contain.

Drinks not included ~ Taxes and service included