

# Lunch menu

## **Menu Saveurs Gourmet**

« starter and main course or main course and dessert » 29 €

## **Menu Saveurs Gourmand**

«starter, main course, cheese and dessert » 39 €

## **Menu Saveurs Gastronomique**

« starter, fish, meat, cheese and dessert » 49 €

Those menus are created by our Chef depending on the season, this card is available from monday to saturday for lunch

« A la carte » dishes are not available within those menus

Taxes and service 15% included

# Eric Manent's menu

## Starters

<b>Creamy risotto</b> , shaved truffle, parmesan lace and a poultry jus	35
<b>Green lentils velvety soup</b> , salinou bread stick, hazelnut emulsion	23
<b>Dublin Bay prawn ravioli with mushrooms</b> , shellfish sauce	29
<b>Seared duck foie gras</b> , clementines et pomegranates	29
<b>Scallops ring with artichokes</b> , mixed green leaves, lemon vinaigrette	29

## Main courses

<b>Roasted lobster with orange butter</b> , chestnut and celery stalk, shellfish jus	65
<b>Pan-seared bass fillet</b> with winter vegetables cooked in a broth	39
<b>Lightly salted back of cod</b> , mussels risotto, curry emulsion	33
<b>Roasted back of venison</b> , butternut and chestnut shortbread, coffee sauce	39
<b>Braised veal sweetbreads</b> , Jerusalem artichoke fine mousse, licorice jus	39
<b>Rossini style Simmental beef tenderloin</b>	45
<b>Roasted pigeon and its confit leg</b> , swiss chards gratin with bone marrow , cooking jus	37

**Aged cheeses from M. Michelin, cheese master** 15

## Desserts composed by our pastry chef, Benoît Baclet

<b>Grand Marnier soufflé</b> , vanilla ice cream et Suzette style jus	15
<b>Chestnut lover's delights</b>	15
<b>Roasted victoria pineapple with vanilla</b> , lime tartlet and ginger ice cream	2 pers. 30
<b>Chocolate palet</b> , Black Forest style	15

Please kindly order your dessert at the beginning of your meal

Prices in Euros, all taxes included  
All our bovine meats are from European Union origin.