

LUNCH

The Restaurant welcomes you from 12:30 to 13:45, and offers you "A La Carte":

STARTERS

Half-cooked Duck Foie Gras Terrine and Toasted Bread	28 €
Amberjack Fish Carpaccio with Lime Preserve, Lemon and Honey Vinaigrette	36 €
Poached Egg at a Low Temperature with Root Vegetables, Jerusalem Artichoke Foam, Fresh Black Truffle	38 €
Quick-sealed Kernels of Scallops, Fresh Black Truffle, Aromatic Herbs and Root Vegetables Vinaigrette	68 €

FISH DISHES

Today's Fish Suggestion	38 €
Sautéed Sole « Meunière », Mashed Potatoes with Chives	54 €

PASTA & RISOTTO

The Special Pasta of the Day	26 €
Home-made Gnocchis, Mushrooms and Black Truffle	38 €
Pasta with Shellfish, Pistou (Basil, Garlic and Olive Oil Sauce) and Glasswort	48 €
Creamy Risotto with Roast Lobster	76 €

MEAT DISHES

Earth and Sea-style Filleted Breast of Free-Range Chicken, Polenta with Seaweed Tartare	45 €
Rack of Lamb cooked Medium Rare, Pan-sautéed Green Vegetables	48 €
Grilled Entrecôte of Charolais Beef, Lemon Parsley Butter, French Fries	52 €
Sautéed Tournedos of Charolais Beef, Morel Mushrooms Sauce, Fine Mousse of Potatoes	60 €

CHEESES

Platter of ripened Cheeses	16 €
Drained soft Fresh Cheese with Red Fruits Sauce	12 €

DESSERTS

Ice Creams and Sorbets	12 €
The Basket of Seasonal Fruits	12 €
Our Buffet of Desserts	16 €

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