

DINNER

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

STARTERS

Hors d'Oeuvre Buffet	42 €
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 €
Sauteed Sole « Meunière », Mashed Potatoes with Chives	54 €

PASTA & RISOTTO

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

Today's Meat Suggestion	38 €
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 €
Veal Chop cooked Medium Rare, Strong Juice with Black Truffle, Savoy-style Potatoes "au gratin" (oven-grilled)	56 €
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