

La Carte

FOR THE APERITIFS

Serenity

PAIRINGS

Daring

PAIRINGS

Plenitude

PAIRINGS

Secret

PAIRINGS

		14 cl	7 cl		14 cl	7 cl		14 cl	7 cl		14 cl	7 cl
SERRANO HAM	18	60 Champagne Brut Blanc de Noirs S.A. ● Monial "Libera Me"	18 9	61 Champagne Brut "UT Prius" S.A. ● Michel Laval	32 16	109 Barolo 2014 ● Elio Sandri, Italy	40 20	90 I am recognize as an AOC since 2016.	13 6.50			
"FINES DE CLAIRE N°3" OYSTERS	5/ PIECE	3 Champagne Brut, Blanc de Blancs S.A ● Charles Heidsieck	46 23	64 Vin de France Méthode Ancestrale 2020 ● Domaine La Chaume "Naissens"	21 10.50	21 Muscadet Sèvre et Maine "Gorges" 2014 ● Domaine M. Brégeon	16 8	31 You can find my varieties in the country of "The Pelote".	20 10			
CRISPY LANGOUSTINES, sweet and sour mayonnaise	24	2 Alsace "Clos du Val D'Eleon" 2019 ● Marc Kreydenweiss	22 11	44 Bière Gose Citron et Combawa S.A. △ Brasserie La Parisienne "GoseBusters"	6 3	9 Chablis Grand Cru "Les Clos" 2018 ● Domaine Patrick Piuze	75 37.50	65 The name of the Estate means "Dance of Bacchus."	17 8.50			
TARAMA "LE COMPTOIR DU CAVIAR", zaatar, focaccia	14	58 Champagne Brut Rosé "Héritage" S.A. ● Domaine André Heucq	34 17	62 Champagne Brut "Dis Vin Secret" S.A. ● Françoise Bedel	38 19	59 Champagne Brut Rosé 2015 ● Pol Roger	79 39.50	56 I have been served at the Table of King Louis the XIVth.	16 8			
STARTERS												
PATÉ EN CROUTE "TRADITION"	21	78 Brouilly 2021 ● Domaine Les Garçons	20 10	15 IGP de l'Hérault "Siclène" 2020 ● Domaine de La Terrasses d'Elise	20 10	102 Vin d'Arménie "Areni Noir" 2015 ● Hin Areni, Armenia	18 9	80 La Flaune is a pie from my region, composed of "recuite" and Orange Blossom.	24 12			
GREEN ASPARAGUS, poached egg, hollandaise sauce	25	8 Givry Premier Cru "En Veau" 2020 ● Domaine Joblot	30 15	57 Vin de France 2019 ● Grange Saint Sauveur	18 9	5 Bordeaux Supérieur Le Blanc 2016 ● Château Grand Village	18 9	28 I mean "relative to the dog", because dogs must have loved my tasty grains...	15 7.50			
STUFFED FRESH MORELS, vin jaune, spelt	35	19 Touraine "Quatre Mains" 2020 ● Domaine de la Grange Tiphaine	27 13.50	39 Santorini Assyrtiko "Wild Ferment" 2021 ● Gaia Wine, Greece	33 16.50	04 Bordeaux Blanc "Francis Courcelle" 2012 ● Château Thieuley, Bordeaux	9 4.50	38 My vineyard is at 1683 meters of altitude.	10 5			
GRILLED SQUID, Dubarry cream, lomo	24	16 IGP des Côtes Catalanes 2020 ● Domaine de l'Horizon	32 16	88 Menetou-Salon 2020 ● Domaine Philippe Gilbert	15 7.50	111 Ribeira Sacra "Lomba dos Ares" 2016 ● Fedellos do Couto, Spain	16 8	95 My complementary grape varieties are Fer Servadou and Merille.	6 3			
SMOKED SALMON TARTAR, avocado, citrus	19	22 Sancerre 2021 ● Domaine Vacheron	21 10.50	42 Marlborough "Sauvignon Blanc" 2021 ● Witheaven, New-Zealand	15 7.50	36 Wachau "2B", Riesling 2016 ● Veyder Malberg, Austria	38 19	24 The harmony of the complantation.	14 7			
MAIN COURSES												
WHITING FISH "COLBERT STYLE", tartare sauce	38	1 Alsace Riesling Effenberg 2019 ● Domaine François Schmitt	15 7.50	84 Côtes du Forez "Dacite" 2022 ● Les Vins de la Madone	10 5	18 Savennières "Les Fougeraies" 2015 ● Loïc Mahé	28 14	37 I mean "Wonder" on a Limestone Soil.	12 6			
ROASTED COD, smoked eggplant caviar	36	13 IGP Des Allobroges 2019 ● Les Vins du Léman "Terroirs d'Altitude"	12 6	41 Valencia DO "Casa Benasal" 2021 ● Pago Casa Gran, Spain	8 4	10 Meursault 2015 ● Domaine Pierre Morey	52 26	55 I am located between the two seas.	26 13			
SEABASS "A LA FLORENTINE", white asparagus	49	25 IGP des Collines Rhodaniennes 2021 ● Graeme et Julie Bott "First Flight Viognier" 16	8	73 Bourgogne Côtes d'Auxerre "La Ronce" 2020 ● Domaine Goisot	25 12.50	27 IGP du Vaucluse 2015 ● Domaine Gourt de Mautens	46 23	20 The name of the Estate is a reference to the Neolithic Art of Algeria.	12 6			
PAN FRIED SEA BREAM, green peas "À La Française"	30	6 Bourgogne Aligoté "Le Loup" 2021 ● Domaine Perraud	8 4	35 Clare Valley "Riesling" 2022 ● Pikes, Australia	14 7	43 Ventura, Central Coast "Entre Chien & Loup" 199 ● Sine Qua Non 2015, USA	199 99.50	67 An Orchyd called Ophrys can be found in my plot.	18 9			
IBERICO PIG CHOP, potatoes, smoked eel	44	68 Castillon Côtes de Bordeaux 2015 ● Domaine de L'Aurage	26 13	34 Moravia Herr Gewurztraminer 2021 ● Krásná Hora, Czech Republic	12 6	87 Chinon "Eminense Grise" 2014 ● Clos des Capucins	49 24.50	81 I am missing: Laurens, Autignac, Caberolles, Caussiniojous, Fos, Roquessels!	13 6.50			
ROASTED RACK OF LAMB, barigoules artichoke	38	70 Saint-Estèphe 2015 ● Château Phélan Ségur	35 17.50	110 Ycoden-Daute-Isora "Baboso Negro" ● Ignios Origenes 2015, Spain	29 14.50	71 Pauillac "1er Granc Cru Classé 1855" 2004 ● Château Lafite	190 95	86 On my Terroir you can find the ultimate Sweetness.	18 9			
VOL-AU-VENT, sot-l'y-laisse, oyster mushroom, supreme sauce	33	82 Côtes du Roussillon "Roboul" 2018 ● Domaine Danjou Banessy	14 7	11 Chassagne-Montrachet 2018 ● Domaine Fontaine Gagnard	34 17	77 Chambolle Musigny "Les Charmes" 2014 ● Amiot Savelle	74 37	69 From the edge of the Gironde I enjoy the view.	19 9.50			
WELLINGTON BEEF	62	74 Santenay "Vieilles Vignes" 2017 ● Domaine Bruno Colin	28 14	26 Saint Peray "Les Calcaires" 2021 ● domaine des Hauts Chassis	15 7.50	76 Nuits-Saint-Georges "Vieilles Vignes" 2017 ● Domaine Patrice Rion	38 19	75 From my grape variety an excellent bubble is born but also great wines.	22 11			
CHEESE PLATE	17	85 Saumur "Les Chapaudaises" 2017 ● Domaine Guiberteau	22 11	101 Coastal "Pinotage" 2021 ● False Bay, South-Africa	10 5	93 Cornas 2018 ● Domaine du Tunnel	38 19	92 I am born on Sandy Soil, planted on terraces.	12 6			
CHEESES												
18 MONTH COMTÉ	13	14 Côte du Jura "Empreinte sous Voile" 2018 ● Domaine des Marnes Blanches	36 17.50	51 Madeira "Bual Reserva Velha" ● Barbeito 10 ans, Portugal	35 17.50	105 Douro "Charmes" 2016 ● Niepoort, Portugal	50 25	89 I am on the right bank of the Rhône.	6 3			
SAINTE-MAURE DE TOURAINE GOAT CHEESE	14	7 Saint-Bris "Exogyra Virgula" 2021 ● Domaine Goisot	14 7	106 Valdeorras "A Portela" 2016 ● Alberto Orte, Spain	17 8.50	12 Arbois Vin Jaune "Les Bruyères" 2014 ● Domaine Stéphane Tissot	65 32.50	94 I am a blend of the two great ones Rhone grape varieties.	9 4.50			
SAINT-MARCELIN	15	23 Côtes du Rhône «La Lence» 2021 ● Domaine de Fontbonau	17 8.50	108 Etna Rosso 2020 ● Alberto Graci, Italy	18 9	50 Ratafia de Champagne S.A. △ Domaine Egly-Ouriet	22 11	99 I am born near the Berre pond.	12 6			
DESSERTS												
PALET GOURMAND, coffee, hazelnut	14	79 Morgon Côte-du-Py "James" 2017 ● Domaine Jean-Marc Burgaud	24 12	17 IGP Côtes Catalanes "Lais" 2020 ● Domaine Olivier Pithon	18 9	72 Gevrey Chambertin 2016 ● Domaine Sérafin	42 20	29 The estate is a real conservatory of old grape varieties.	12 6			
SWEETNESS OF YUZU, black and white sesame	17	3 Alsace Gewurztraminer Grand Cru 2018 ● Domaine Albert Mann "Steingrubler"	26 13	30 Vin de France "Punpa" 2018 ● Domaine Arretxea	11 5.50	45 Virginia "Passito Malvasia" 2010 ● Barbourville, USA	45 22.50	47 My vineyard unfolds like a quadrilateral 3 km wide and 11 km long.	14 7			
HOT 70% DARK CHOCOLATE, cocoa sorbet	11	32 Bandol 2019 ● Domaine Tempier	21 10.50	104 Mendocino County "Artezian" 2019 ● Hess Collection, USA	15 7.5	48 Muscat de Beaume de Venise "Homage" S.A. ● Domaine des Bernardins	22 11	96 My grape variety is known as Auxerrois, Bouchales, Côt, Mauzat & Noir de Pressac.	13 6.50			
CHILDHOOD MEMORIES, chocolate mousse, rice pudding, caramel cream and floatting island	12	91 Crozes-Hermitage "Les Chassis" 2020 ● Domaine des Hauts-Chassis	22 11	52 Banyuls "Cuvée Léon Parcé" 2019 ● Domaine de la Rectorie	20 10	54 Burgenland Zweigelt "Beerenauslese" 2016 ● Kracher, Austria	18 9	98 A wood-based ageing of at least 18 months is mandatory in my appellation.	20 10			
CARAMELISED CHANTECLER APPLE, calvados sorbet	14	33 Patrimonio, 2020 ● Domaine Giudicelli	22 11	100 Maipo Valley "Carmenere" 2020 ● Primus, Chile	20 10	53 Porto Tawny 20 ans S.A. ● Quinta Do Infantado, Portugal	60 30	46 My name can relate to three things: the river, the relief and the wines.	24 12			

MENU SELECTION AT 49€
Starter, Main Course, Cheese or Dessert (Lunch only outside weekends)

● Dry White Wine ● Sweet White Wine ● Red Wine ● Rosé Wine ● Spirit
○ Sparkling Wine ● Orange Wine ● Sweet Red Wine ○ Rosé Sparkling Wine △ Beer, Sake, Soft, Mistelle.

THE HOUSE DOES NOT ACCEPT CHECKS, WE THANK YOU FOR YOUR UNDERSTANDING
NET PRICES IN € SERVICE INCLUDED