



Les Menus

Menu Surprise 103 €

Allow yourself to be surprised by Philippe Augé cooking with a Menu created for your pleasure, consisting of four dishes selected from the market with fine cheese and a sweet finale.

Menu Gourmand 85 €

Warm Lobster salad, Mango and Avocado tartare with a Citrus French dressing



Roasted Sea Bass Fillet, Artichokes and Gnocchi with Bacon, Tapenade crisps



Saddle of Lamb cooked in 'a cocotte', braised Lettuce with Lamb Sweetbreads and Croustilles



Selection of Fresh and Ripe Cheeses



Dessert

Menu Gourmet 68 €

Terrine of Foie gras with Pinot Noir and dried Fruits, Blanckcurrant ketchup Jelly

ou

Roasted Langoustine with Green Asparagus, Tomatoes, stuffed Razor clam and a Shellfish sauce



Fillet of Pike Perch with a Crab mousse, Schrimps Ravioli and Rocket

ou

Dodine of female Duck from Dombes stuffed with Foie gras, Spinach lasagne and Rouennaise sauce



Selection of Fresh and Ripe Cheeses



Dessert

In our search for excellence and quality suppliers, some of our items from our Menus may not be available
All veal, beef and chicken meat proposed in this Menu are of French origin