



## Hunting Season Menu

*Spider crab in its shell, cream of celery and chestnut, shellfish Royale, €32*

*Confit of foie gras, grilled with figs in a fine Heres vinegar jelly, €38*

*Oysters grilled in cream of shallot with parsley coulis, €39*

*Crab and avocado cannelloni in a fine yuzu jelly, €39*

*Scallop salad, tender-crisp cauliflower florets and green asparagus, €45*

*Wild mushroom ravioles in a velouté of truffle jus, €45*

*Lobster in a salad of its coral with celery and artichoke poivrade, €58*

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*Squid fried in a persillade of virgin olive oil with tomatoes and clams, €32*

*Fillet of red mullet, confit of fennel in Pedro Ximenes vinegar, €38*

*Seared scallops in a bouillon of ginger and shellfish, €49*

*John Dory in a La Ratte potato crust, cream of red onions, €49*

*Fillet of sole in cuttlefish ink, celery with black truffles, €55*

*Grilled blue lobster on a bed of risotto mixed with its coral, €68*

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*Lemon confit of wild duck with its leg in brick pastry, seasonal fruits and vegetables, €39*

*Young wild boar with juniper berries, braised lettuce with smoked bacon and chestnuts, €42*

*Venison in pepper sauce, pan-fried salsify with fresh pepper, €58*

*Leg of lamb fed on Pyrenean milk in a green garlic crust (for 2 people), €55/pers*

*Fillet of beef with caramelised shallots, thick French fries cooked in goose fat, €58*

*Calf sweetbreads pan-fried in a Matignon of vegetables with black truffles, €65*

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*French Cheeses, €18*

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*Rothschild' soufflé with vanilla pod ice cream, €16*

*Exotic fruits in a passion fruit Espuma, €16*

*Tainori' chocolate tart with salted caramel, €19*

*Crunchy cylinder of citrus fruit and pistachios, sorbet and mandarin doughnuts, €19*

*Apple and passion fruit crackers, Montargis praline mousse, €19*

*Our entremets, €23*

*Desserts should be ordered at the start of the meal*