

## A LA CARTE

### STARTERS

#### THE SCALLOP

##### *The First Service:*

**Raw, Yellow turnip, Piedmont hazelnuts, Citrus fruits**

##### *The Second Service:*

**Cooked in Shell, Shellfish, Plankton**

**45 Euros**

#### THE DUCK FOIE GRAS

**Butternut, Spruce, Undergrowth**

**42 Euros**



### THE FISHES

#### THE TROUT

**Cabbage texture, Gâtinais saffron**

**48 Euros**

#### THE EUROPEAN SEABASS

**Shellfish, Cabernet Sauvignon, Cauliflower**

**55 Euros**



### MEATS

#### BEEF

**Smoked Potato, Pearl Onions, Celtuce Lettuce**

**55 Euros**

#### THE DUCK PITHIVIER

**(from 2 people)**

**Autumn Vegetables, Butternut, Reduced Juice**

**58 Euros (per person)**

**Available as a replacement for the main course of one of our menus for a supplement of 20 Euros per person.**



### THE DESSERTS

#### THE « ROTHSCHILD » SOUFFLÉ

**Grand Marnier, Candied Fruits, Bourbon Vanilla Ice Cream**

**22 Euros**

#### THE CHOCOLAT

**Blanc Manger, Iced Milk, Mucilage Juice**

**25 Euros**

#### THE PEAR

**Hazelnuts, Cepes, Café**

**25 Euros**

**10% VAT included. Our beef is of French origin. The list of allergens is available on request.**