

Ô FEAST

Confit beetroot rose, clementine, mulled wine coulis
scented with cinnamon *vegetarian*

Chicken supreme chaud-froid, Swiss chard, a hint of truffle

Grilled squid with lemongrass and citron cédrat, spaghetti squash tempura

Caesar salad with breaded free-range chicken, Maxence Baud's
pancetta (*pork*), parmesan, garlic croutons, romaine lettuce 🌿



Local chicken supreme stuffed with chestnuts, quince jam spiced with Muntok
pepper, dauphinoise potatoes with nutmeg prepared three ways

Pan-seared trout fillet, almond and pistachio "sauce vierge", date purée,
glazed Brussels sprouts stuffed with ricotta

Orzo risotto with gorgonzola and truffle flavour,
served with wheat galette chips *vegetarian*

Rossini-style beef tenderloin, rich demi-glace
beef gravy (€9 supplement)



Chestnut tart

Hazelnut orange finger pastry

Chocolate caramel peanut choux

Exotic parfait



Vegetarian option available upon request

€47



We work with fresh, local and seasonal produce. The menu is subject to change depending on our supply.