



MENU

Starters

- Organic egg from “Bilange” farm, poached** €15
Jerusalem artichoke and vanilla cream, crispy bacon, and aromatic herb salad.
- Roasted beetroot tartare** €16
fresh goat cheese and roasted hazelnuts, arugula sorbet, and crisp bread tuile.
- Homemade terrine of roasted pumpkin and semi-cooked foie gras** €22
Served with toasted bread and quince chutney.

Main Courses

- Pumpkin gratin with gorgonzola and walnuts** €22
herb polenta, crunchy endive salad.
- Roast chicken from “Collognac” farm with cream and fresh spinach sauce** €24
braised leeks and crisp radishes.
- Seared scallops** €28
butternut squash risotto with parmesan, brown butter emulsion

Cheese

- Selection of regional cheeses** €13
Matured by Vincent Vergne, “Meilleur Ouvrier de France”

Desserts

- Corsican clementine tartlet and creamy filling** €10
timut pepper meringue, reduced clementine jus
- Hazelnut–lemon entremet** €11
hazelnut cream, lemon financier, and crispy praline layer
- Intense Valrhona chocolate macaron** €12
sesame and hint of Guérande salt, sesame ice cream

Drinks not included

Prices in euros

Taxes and service included