



## *Desserts*

✓	LIGHT VANILLA BEAN MILLEFEUILLE	220
☉✓	WARM CHOCOLATE SOUFFLÉ with pistachio ice cream	180
✓	ICE CREAM AND SORBET TASTING vanilla, chocolate, pistachio, raspberry, cottage cheese	210
✓	FROSTED CHOUX PASTRY like a Paris-Brest, hot chocolate	180
☉✓	STRAWBERRY AND RASPBERRY SOUP WITH CHAMPAGNE rosebuds, biscuit crumbs	For 2 420

A Menu created by

*Jean-François Piège*

- 🐷 PORC
- ✓ VEGETARIEN
- ☉ SANS LACTOSE
- ☉ SANS GLUTEN
- 🐟 POISSON DE PÊCHE LOCALE
- 🇨🇦 PRODUIT LOCAL

## *For Pleasure*

	CAVIAR CROQ, MOZZARELLA	1 200
	SPICY CHICKEN POPCORN	240
🐷	JABUGO HAM Slices	260

## Appetizers

CARMINE LETTUCE LEAVES seasoned with Parmesan, lemon, anchovies, capers	190
☞ ☞ ☞ LETTUCE HEART WITH FRESH HERBS sherry vinaigrette	140
☞ ☞ ☞ PARISIAN-STYLE LOBSTER SALAD coral jus with tarragon	650
☞ CRISPY MEDITERRANEAN SHRIMP pimenté fruity-spicy condiment	280
☞ ☞ ☞ THIN SLICES OF LOCAL SEA BREAM marinated in olive oil, pomegranate, dill	390
SNAILS IN THEIR SHELLS with garlic butter, toasted soldiers	240
☞ ☞ CHARCOAL-GRILLED DUCK FOIE GRAS TERRINE estate-grown orange condiment	480
☞ ☞ PARMESAN FRIES truffle	280
☞ WOOD-FIRED BROCCOLI spicy wild garlic	210
THE FAMOUS SABO PASTA VODKA AND TOMATO SAUCE	190

## Fish & Meat

☞ ☞ JOHN DORY FILLET clear fresh herbs broth, candied ginger and lemon	390
☞ ☞ LINE-CAUGHT SEA BASS COOKED NATURALLY wild fennel, lemon sabayon	480
BLACK COD GRILLED OVER A WOOD FIRE glazed with Carrot and Ginger Jus	510
☞ ☞ BEEF TARTARE prepared tableside to your taste, fries	520
WOOD-FIRED LAMB MEATBALL tomato concentrate, stracciatella	420
☞ ☞ CHARCOAL-GRILLED POULTRY with curried chili, creamy coconut rice	For 2 640
☞ SAINT-ESPRIT VEAL SCALLOP	For 2 750
SPOON-TENDER CONFIT LAMB SHOULDER with garden herbs, mousseline potatoes	For 2 920
☞ GRILLED CHÂTEAUBRIAND BEEF FILLET grilled, with crispy potatoes wafer and crying tiger herb condiment	490
☞ PRIME ANGUS RIBEYE STEAK grilled, served with shoestring fries and Béarnaise sauce	For 2 300/100g