

Menu Juliette

*Variation of goose liver
with juniper and marinated cherries*

20 Euro

*Scallop,
roasted, with two things from the pea and corail*

Starter 19 Euro

Main course 28 Euro

*Sorbet
of peach and elderflower*

10 Euro

*Venison
with salt plum, parsnips, bread dumplings and hazelnut*

28 Euro

*Tete de Moine,
Monk's head cheese, with pickled apricot ragout*

10 Euro

*Yogurt
with lemon and ginger*

10 Euro

*3 courses menu 52 | Starter - main course - cheese or dessert
4 course menu 65 | Starter - main course - cheese - dessert
5 course menu 75 | Starter - sorbet - main course - cheese - dessert
6 course menu 85*

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

Information about allergens in the food and drink presented here can be obtained from our service staff.

Menu Classique

Zulpo

cooked in spicy oil with pickled pumpkin

18 Euro

Frothy soup

and terrine of the Breton lobster

12 Euro

Monkfish,

roasted, with ravioli from the Merquez and lentils

26 Euro

or

Corn chicken

with vegetable couscous, cashew nuts and bacon

26 Euro

Carte tatin

of peasant plum with candied walnut

12 Euro

Menu 62 Euro

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

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Le classique de Juliette

Entrée

*Tartare of veal fillet with olive tapenade,
anchovies cream and capers*

16 Euro

Huitres fraiches

*Fresh Maldon Rock Oysters
with pumpernickel bread, chives
and shallot vinaigrette*

3 pieces 11 Euro 6 pieces 18 Euro 9 pieces 25 Euro

Vegetarien

*Pickled Pumpkin
with oil, seeds and celery cream and donuts*

22 Euro

Fromages

Protin de charignol

*Baked goat cheese with artichokes, rocket salad
and basil sorbet*

12 Euro

Assiette de fromage

French cheese variation with mustard of figs and fruit bread

3 varieties 12 euros

5 varieties 16 euros (not included in the menu price)

Dessert

Crème brûlée

*burned vanilla cream
with quince ragout*

8 Euro