

Menu Juliette

*Variation of the foie gras liver
with marinated cherries and juniper*

20 Euro

Mullet

with onion - variation, capers and potatoes

Starter 19 Euro

Main course 28 Euro

Sorbet

from the mirabelle with cru de cocoa

10 Euro

Beef fillet "Hereford Prime"

with stewed celery, green apple, chervil and donut

28 Euro

Phaource

with figs and parsley

10 Euro

Tarte Tatin

of plum with walnut ice cream and sour cream

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

Skarimi salmon
with beetroot, pomelo and candied horseradish
18 Euro

Foam soup from the yellow pepper
with merguez and tarragon - oil
12 Euro

Brook trout
with pearl barley, mustard cucumber, dill and lemon
26 Euro

or

Breast of corn chicken "Label Rouge"
with sweet potato, fennel, cashews and cilantro
26 Euro

Variation of the Valrhona "Grand Cru" chocolate
with passion fruit
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

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

Le classique de Juliette

Entrée

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

16 Euro

Huitres fraîches

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

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

Vegetarien

*Pearl barley with pickled shallots,
Parsley, fennel and coriander*

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 ragout from the quince*

8 Euro