


## STARTERS

 Roasted butternut squash with rosemary and Memmos feta 15€

Poultry and tarragon smoked eel "pâté en croûte" and pickles 22€



Salmon, oysters & seabass tartare, seasoned with ginger & lemon 22€ 160 Kcal

Scallops Crudo with lime and avocado 25€

 Chef's nanny deviled eggs 16€

## MAIN COURSES

Roasted free-range chicken, melting BBQ style potatoes and caramelized onion & lettuce 35€

 Seasonal vegetables 24€



Timut pepper sea bass, "marinière" seashells & baby spinach 38€ 230kcal

French Beef fillet, tarragon stuffed mushrooms & potatoes 38€

Langoustine ravioli, artichoke purée & shellfish sauce 36€

Slow cooked veal chuck with mustard and hazelnut, sautéed mushrooms 34€

"Salt & pepper" Cod fillet & curry roasted cauliflower 34€

## DESSERTS

Cooked pear with Tahitian vanilla, Komuntu chocolate 14€



Lemon meringue & fresh herbs sorbet 13€

The famous "Chef Christian Constant" chocolate tart 14€

Tonka infused gianduja and hazelnuts 14€

French apple tart "Tatin" & Wern's farmer sour cream 14€

 French cheese plate 20€

## Lunch Set Menu of the Day

Starter & Main course or Main course & Dessert (of the day) 38€

Starter & Main course & Dessert (of the day) 43€

*All our raw fruits and vegetables are organic  
All our meats are born, raised, slaughtered and cut in France*



DE-LIGHT : delicious low-calorie gastronomy

 Vegetarian