

SURPRISE MENU

A GASTRONOMIC DISCOVERY P/PERS 175 €
CHEF'S SURPRISE AND INSPIRATION
8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
ADVISE YOU WHICH WINES ARE MOST SUITED TO
COMPLIMENT YOUR MEAL 90 €

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH
TIME AND 9.30 PM FOR DINNER

LES MENUS

LUNCH MENU « RIVAGE & JARDIN »
SERVED FROM WEDNESDAY TO SATURDAY LUNCH
EXCLUDING HOLIDAYS - MENU RENEWED WEEKLY

VEGETARIAN STARTER
FISH P/PERS 69 €
DESSERT WITH FRUIT

DISCOVERY MENU IN 3 COURSES P/PERS 107 €
SERVED FROM WEDNESDAY TO SUNDAY

DISCOVERY MENU IN 4 COURSES P/PERS 127 €
SERVED FROM WEDNESDAY TO SUNDAY

SEASONAL AMUSE BOUCHE

DUBLIN BAY PRAWN

SIMPLY GRILLED
STUFFED AND PRESERVED SHALLOTS
RED WINE DUBLIN BAY PRAWN BISQUE

WEEVER

BARBECUED
LAQUERED JAPANESE EGGPLANT
XO SAUCE

PIGEON FROM PORNIC

BARBECUED AND GLAZED WITH PEPPER AND POPCORN
CREAMY CORN, MEXICAN CREAM ROASTED
PRESERVED LEG AND GIBLETS SAUSAGE
REDUCED PIGEON JUICE

FIG

BETWEEN FRUITY SWEETNESS AND ROASTED NOTES,
THE RICHNESS OF OLIVE OIL, THE VEGETAL
FRESHNESS OF FIG LEAVES, AND THE DELICATE
CRUNCH OF GAVOTTE

OUR SELECTION OF CHEESES 29 €

WINE PAIRING (3 COURSES) 50 €
WINE PAIRING (4 COURSES) 69 €
