
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

DESSERT WITH FRUIT

P/PERS 69 €

DISCOVERY MENU IN 3 COURSES

SERVED FROM WEDNESDAY TO SUNDAY

P/PERS 107 €

DISCOVERY MENU IN 4 COURSES

SERVED FROM WEDNESDAY TO SUNDAY

P/PERS 127 €

SEASONAL AMUSE BOUCHE

DUBLIN BAY PRAWN

SIMPLY GRILLED

STUFFED AND PRESERVED SHALLOTS

RED WINE DUBLIN BAY PRAWN BISQUE

WEEVER

BARBECUED WITH COLONNATA BACON

LAQUERED EGGPLANT

CONDIMENT XO, HEAD COOKING JUICE

PIGEON FROM PORNIC

BARBECUED, SMOKED BEETROOT

PRESERVED LEG, GIBLETS AND BEETROOT SAUSAGE

BLACKBERRY AND SHISO CONDIMENT

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 €
