

SURPRISE MENU

LES MENUS

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

LUNCH MENU « RIVAGE & JARDIN »

SERVED FROM WEDNESDAY TO SATURDAY LUNCH
EXCLUDING HOLIDAYS - MENU RENEWED WEEKLY

VEGETARIAN STARTER P/PERS 69 €
FISH
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

MONKFISH

ROASTED MONKFISH
SWISS CHARD STUFFED WITH GARDEN HERBS, FROM
JEAN-CHARLES ORSO
GUANCIALE-STYLE MONKFISH CHEEK, GRILLED AND
CONSOMMÉ-POACHED LIVER
HERB-INFUSED MONKFISH HEAD JUICE

PIGEON FROM PORNIC

BARBECUED, SMOKED BEETROOT
PRESERVED LEG, GIBLETS AND BEETROOT SAUSAGE
BLACKBERRY AND SHISO CONDIMENT
REDUCED PIGEON JUICE

CLEMENTINE

BARBECUED CLEMENTINE, LIGHT SPONGE CAKE
WITH MANDARINE IMPERIALE, SORREL CONDIMENTS
LIGHT MERINGUE

OUR SELECTION OF CHEESES 29 €

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