

# Terres du Val

The mackerel and potato game,  
gribiche, Sturia caviar

Mussels and fries, pickled shallots,  
garden lovage

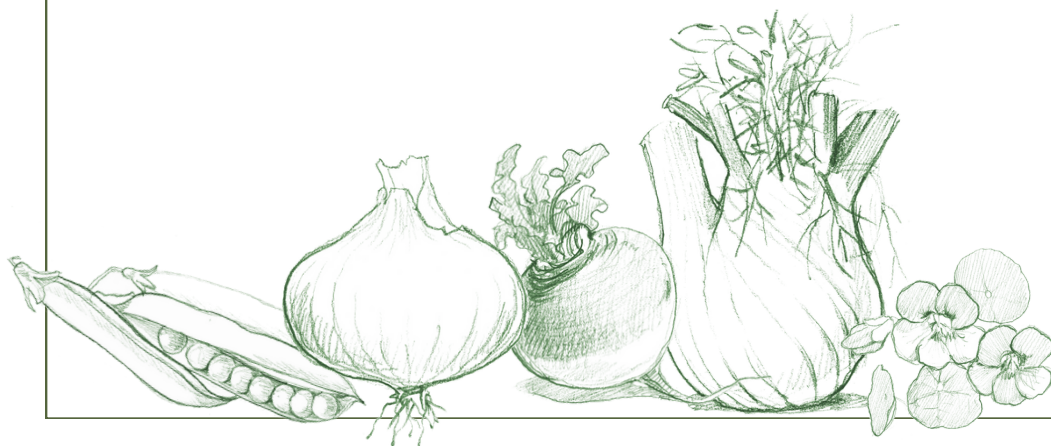
Mitonné of brown mushrooms, chestnuts,  
prunes, savory, peaty consommé

Poached sole, dieppoise sauce,  
oscietra caviar, crispy fish bones

Truffled carbonade, celery croquette,  
Terres du Val sabayon

Honey and pollen from Naxhelet,  
beeswax cream, ginger,  
sesame praliné

**6-COURSE MENU : 98,00€**



We do not offer a special menu  
for children.

# Cerisier

Parsnips and horseradish from the market garden, pistachios, comté cheese mousse

Stuffed cod, dieppoise sauce,  
crispy fish bone

Duck anatomy, garden squash,  
brown mushroom, sweet and sour juice

Waffle, roasted Bourbon vanilla,  
Verlaine citrus marmalade

4-COURSE MENU : 75,00€

# Maraîchage

Parsnips and horseradish from the market garden, pistachios, comté cheese mousse

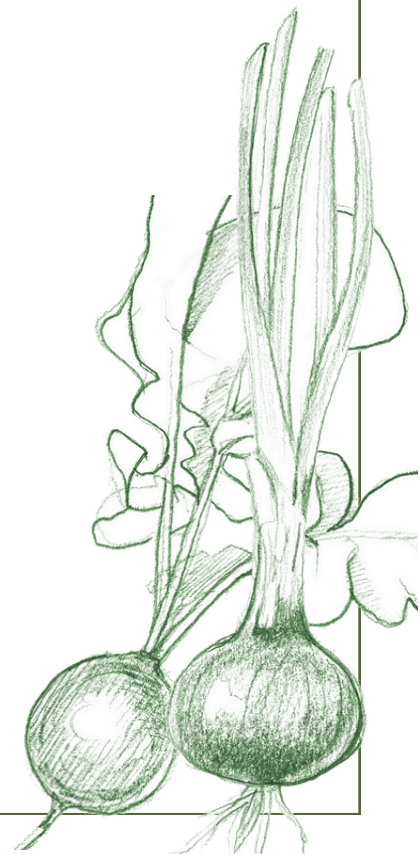
Mitonné of brown mushrooms, chestnuts,  
prunes, savory, peaty consommé

Tatin of Brussels sprouts, grated Chavignol  
cheese, walnuts and Naxhelet honey

Garden beetroot, tagetes anglaise,  
praline brioche with sauce

4-COURSE MENU : 68,00€

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for children.



## Starters

Mitonné of brown mushrooms, chestnuts, prunes, savory, peaty consommé	23,00€
The mackerel and potato game, gribiche, Sturia caviar	28,00€
Parsnips and horseradish from the market garden, pistachios, comté cheese mousse	23,00€

## Main courses

Tatin of Brussels sprouts, grated Chavignol cheese, walnuts and Naxhelet honey	34,00€
Duck anatomy, garden squash, brown mushroom, sweet and sour juice	54,00€
Stuffed cod, dieppoise sauce, crispy fish bone	53,00€
Truffled carbonade, celery croquette, Terres du Val sabayon	51,00€

## Desserts

Garden beetroot, tagetes anglaise, praline brioche with sauce	17,00€
Naxhelet honey and pollen, beeswax cream, ginger, sesame praliné	17,00€
Waffle, roasted Bourbon vanilla, Verlaine citrus marmalade	17,00€
Pascal Fauville's cheese cart	20,00€