

# Terres du Val\*

Lobster macédoine, fir tree gel,  
airy bisque

Mussels and fries, pickled shallots,  
garden lovage

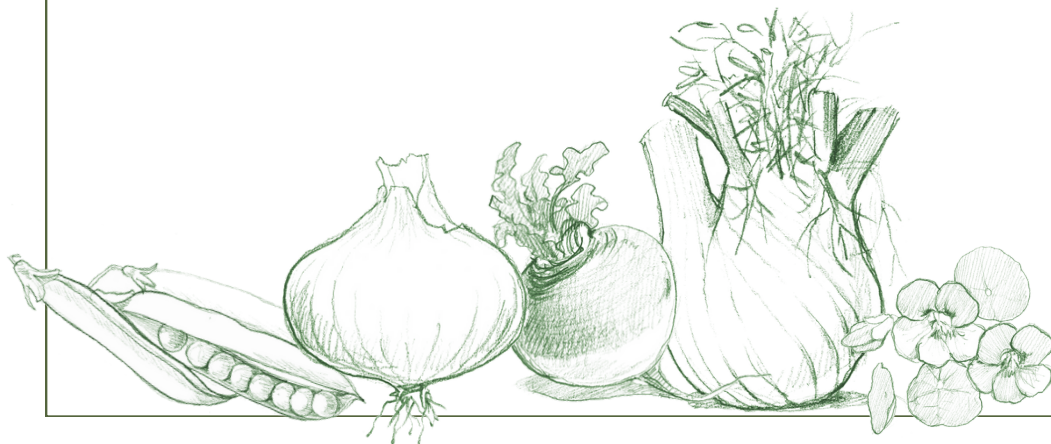
Mitonné of brown mushrooms, chestnuts,  
prunes, savory, peaty consommé

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

Aged sirloin steak, bone marrow,  
carrots, Béarnaise sauce

Pollen and honey from Terres du Val,  
French toast, mead sorbet

**6-COURSE MENU : 98,00€**



\*Only available in the evening

We do not offer a special menu  
for children.

# Cerisier

Endive, chicon or witloof salad, walnuts,  
apple, blue cheese Mornay

Stuffed cod, dieppoise sauce,  
crispy fish bone

Pork crépinette and jus,  
lacto-fermented carrots, mustard sauce

Chocolate, cardamom,  
olives, and pine nuts

4-COURSE MENU : 75,00€

# Maraîchage

Endive, chicon or witloof salad, walnuts,  
apple, blue cheese Mornay

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

Onions and aged Gouda,  
garlic croutons

Garden beetroot, tagetes anglaise,  
praline brioche with sauce

4-COURSE MENU : 68,00€

We do not offer a special menu  
for children.



## Starters

Mitonné of brown mushrooms, chestnuts, prunes, savory, peaty consommé	23,00€
Lobster macédoine, fir tree gel, airy bisque	52,00€
Endive, chicon or witloof salad, walnuts, apple, blue cheese Mornay	23,00€

## Main courses

Onions and aged Gouda, garlic croutons	34,00€
Pork crépinette and jus, lacto-fermented carrots, mustard sauce	43,00€
Stuffed cod, dieppoise sauce, crispy fish bone	53,00€
Aged sirloin steak, bone marrow, carrots, Béarnaise sauce	62,00€

## Desserts

Garden beetroot, tagetes anglaise, praline brioche with sauce	17,00€
Pollen and honey from Terres du Val, French toast, mead sorbet	17,00€
Chocolate, cardamom, olives, and pine nuts	17,00€
Pascal Fauville's cheese cart	20,00€