

# Terres du Val\*

Grilled white Longlune asparagus,  
Verlaine kumquat and ground ivy

Lobster macédoine, fir tree gel,  
airy bisque

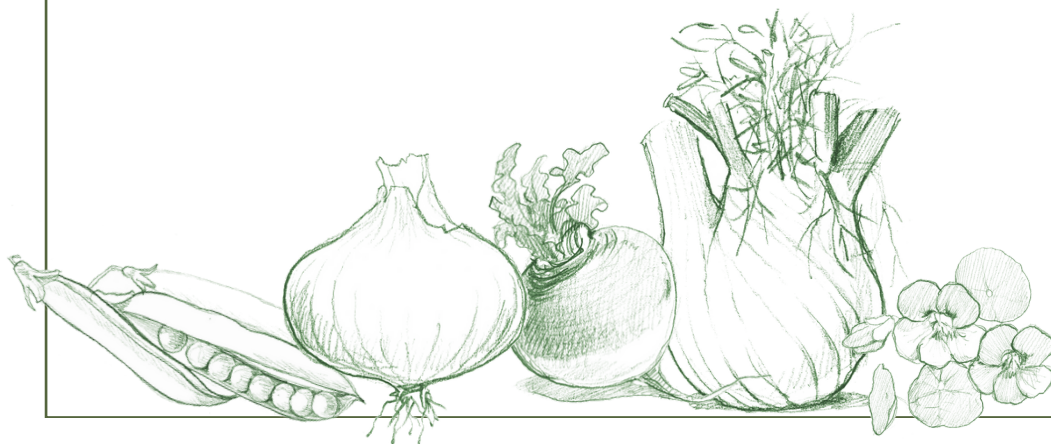
Roasted mussels, pickled shallots,  
dauphine potatoes

Roasted meagre, kohlrabi brandade,  
watercress, Sturia caviar

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

Roasted meagre, kohlrabi brandade,  
river watercress from the estate

Menapii pork, green asparagus,  
wild garlic, garbure broth

Chocolate, cardamom,  
olives, and pine nuts

4-COURSE MENU : 75,00€

# Maraîchage

Grilled white Longlune asparagus, Verlaine  
kumquat and ground ivy

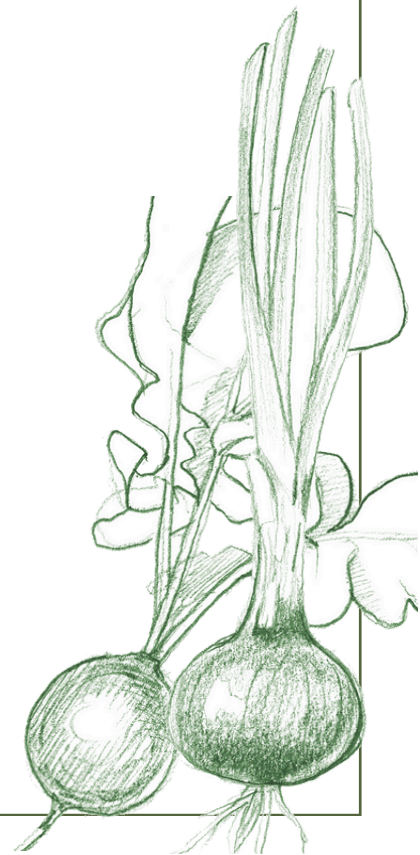
Endive, chicon or witloof salad, walnuts,  
apple, blue cheese Mornay

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

Grilled white Longlune asparagus, Verlaine kumquat and ground ivy	29,00€
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€
Menapii pork, green asparagus, wild garlic, garbure broth	55,00€
Roasted meagre, kohlrabi brandade, watercress, Sturia caviar	55,00€
Aged sirloin steak, bone marrow, carrots, Béarnaise sauce	66,00€

## 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€