

MAIN COURSES :

- The dish of the day, changes every day
- The Chef's special according to products of the day
- Individual rib of beef
- Lamb tajine with preserved lemon and petits épineux and a spicy vegetable stew
- Veal chuck steak braised in an Arabica infusion with meadow mushrooms
- Calves' sweetbreads cooked in peanut butter and almond milk
- Fillet of duck with morel mushroom honey and chestnut purée
- Citrus-flavoured Scallops on a tartar of grapefruit tuna, served just warm
- Fillet of Fera from Lake Geneva fried in its skin with pickled fennel and artichoke and creamed broccoli
- John Dory with Espelette pepper and creamed chorizo
- Pasta gratin with Vieille Réserve Comté cheese
- Linguine with foie gras & morel mushrooms
- Creamy Risotto with chicken, morel mushrooms, parmesan and asparagus