

UNE CUISINE

Naturaliste

INTEMPORELLE ...

Retour des champs – amuse-bouche, starter, main, dessert & petits fours – 195 €

Jour de fête – amuse-bouche, 2 starters & main or starter & 2 mains, dessert & p.f. – 235 €

Palais enchanté – amuse-bouche, 2 starters, 2 mains, dessert & petits fours – 265 €

Freshly Baked Brioche with Herbs
Garden Broth Sherbet



Home-Made Duck Foie Gras Smoked in Aromates 
Peppery Aspic
Black Truffle Toast

•
Splendid White Asparagus and Wild Leek on the Embers
Sorrel & Nettle Tempura
Cockel Aioli

•
Tsarina Egg with Caviar, Dressed in the Shell 
Chaud Froid of Potato, Seafaring Soldiers

•
Gamberoni Seared on Salt
Urchin & Red Mullet Silky Mousse with Bordeaux Wine
Red Scale Biscuit

•
Soft Pillow of Morrels, Truffle and Wild Mushrooms 
A Grand Classique



Beautiful Pyrénées Trout « in Papillote »
Lime and Potato Broth, Young Vegetables

•
Sole A la Royale
Caviar Buttery Sauce
«Jewel» Young Potatoes

•
Lobster, Lightly Smoked in the Hearth 
Country-Style Sweet Onion
(15 € extra)

•
Wood Fired Beef & Foie Gras
Penja Pepper Marinade
Pommes Soufflées

•
A la Royale Meatpie of Pigeon and Duck, 
Cherries & Perfect Juice

•
Chalosse Opulent Guinea Fowl Roast in the Fireplace 
Garden Gnocchi & Wild Herb Cream

Exceptionnal Cheeses
(30 € extra)



EXQUISITE ENTREMETS
FROM TIMES GONE BY

Silky Garden Crêpe
with Eugénie Strawberries & Lemon Zest



White Peach on Verbena Ice Cream, 
Coulis of Eugénie Raspberries



Marquis de Béchamel Soft Cake, 
with Melted Rhubarb Ice Cream



Sumptuous Chocolate Millefeuille, Salt & Pepper 
Bittersweet Chicory Sabayon



Meringue Gossamer of Vanilla
and Redcurrant



The Tree of Delights
«One Bite» Treats



Michel Guérard's Grands Classics
are indicated with this charming crown.

July 2020