flûte alors !

CHAMPAGNE & GASTRONOMIE

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VEGETARIAN

—

Perfect egg, artichoke & Comté 24

Perfect egg 63°, artichoke cream, Comté mousse,
roasted nuts, artichoke juice with parsley and buckwheat (3,7,8e)

Butternut, feta & citrus 26

Roasted butternut, fresh feta and clementine, roasted pumpkin seeds, lemon and ginger condiment and sage oil (7)

Cauliflower, Puy green lentils & walnuts 26

Roasted cauliflower with hazelnut butter, creamy green lentils from Puy, roasted walnuts and vegetable juice with cumin (7,8e,9)

LAND

—

Beef, Jerusalem artichoke & coffee 39

Roast beef fillet, Jerusalem artichokes,
mashed yellow carrot, beef juice with coffee,
caramelised red onion and fried parsley (9,12)

Lamb, leek & pomegranate 38

Slow cooked lamb shoulder, leek, fine semolina with herbs,
pomegranate condiment, lamb juice with cumin and mint (1a,9,12)

Pork, parsnips & apple 35

Roasted pork tenderloin, honey-glazed parsnips, pickled Granny Smith apples, light cream with traditional mustard, pork juice with thyme and caramelised pearl onions (7,10,12)

SEA

—

Pollock, endive & orange 36

Roasted pollock on the skin, braised endive with orange, celery cream, hazelnut butter sauce with capers and tarragon oil (4,7,9,12)

Trout, beetroot & horseradish 38

Roasted trout fillet, duo of Chioggia and yellow beetroot, sour cream with horseradish, crispy Vitelotte potato and mustard pickles (4,7,10,12)

Sea bream, broccoli & saffron 39

Roasted sea bream fillet, grilled broccoli, broccoli mousseline, almond, light saffron sauce, fried capers and citronella oil (4,7,8a,12)

SIDES TO SHARE

—

Truffle mashed potatoes (7) 12

Seasonal vegetable stir-fry (9) 10

Spring salad (11) 7

DESSERTS
—

Quince, caramel & sesame 14
Poached, then roasted, quince with spices,
creamy caramel, black sesame ice cream,
sesame biscuit and white miso caramel (6,7,11)

Chocolate, chestnut & tonka bean 14
Cocoa Gavotte, creamy chestnut,
light tonka bean mousse, candied chestnut (1a,3,7,8g)

Tangerine, yogurt & pistachio 14
Roasted and fresh tangerine, creamy Greek yogurt,
Tangerine sorbet, verbena gel,
“financier” pistachio cake and mint oil (1a,3,7,8g)

2.0 chocolate cookie 14
70% dark chocolate cookie dough
and hazelnut chocolate fondant
- Made to order (10 min. of patience) (1a,3,7,8b)

Do not hesitate to ask our sommeliers
for a made-to-measure dessert & champagne pairing.

PLATES TO SHARE (OR NOT)

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Special Oysters N°3 (14)	25 *(per 6)*
Glazed Beef & pork skewers with honey and black garlic, chimichurri mayonnaise (3,10)	25 *(per 2)*
Beef tartare, horseradish, red pepper piquillos (10,12)	27
Gua bao of cod, marinated cucumber, miso (1a,4,6,10,11)	25 *(per 3)*
Norwegian smoked salmon, fresh spring mixed salad and its dressing (4,11,12)	31
Hummus of the moment and its pita bread (1a,11)	17
Hojiblanca green olive, olive oil and sweet spices (12)	6
Sliced potatoes, Isigny cream (7)	12
Baeri Caviar option (10g) (4,7)	28
Pata Negra ham from Bellota 100% Ibérique, (12) matured 48 months (100g)	35
Pressed Cecina Babilla Beef jerky (100g) (12)	28
Cured ham, matured 24 months (130g) (12)	25
Plate of 4 mature cheeses (7)	26
Plate of charcuterie & cheeses (7,12)	31

CHAMPAGNES

—

	10cl	12.5cl	15cl
Champagne Marc Hébrart, Blanc de Blancs 1er Cru Base 2020 ; 100% Chardonnay ; Dégorgé en 11/24 à 6g/L		14	17
Champagne Pierre Gerbais, Grains de Celles 2022 ; PN, PB & CH ; Dégorgé en 11/25 à 3g/L		14	17
Champagne Brice, Héritage EP (Élevage Prolongé), Brut Nature Base 2021 ; PN & CH ; Dégorgé en 07/25 à 0g/L		14	17
Champagne Cazé-Thibaut, Naturellement, Extra Brut 2023 ; 100% Meunier ; Dégorgé en 11/25 à 0 g/L		15	18
Champagne Chartogne-Taillet, Sainte Anne Base 2023 ; CH, PN & M ; Dégorgé en 02/26 à 3.8g/L		15	18
Champagne Huré Frères, Insouciance, Rosé Base 2022 ; CH, M & PN & Cot Champ (PN & M) ; Dégorgé en 07/25 à 3g/L		16	19
Champagne Doyard, Vendémiaire, Blanc de Blancs, 1er Cru Brut Base 2020 ; 100% Chardonnay ; Dégorgé en 12/25 à 4g/L		16	19
Champagne Savart, L'Ouverture 2022, 2021, 2020 ; 100% PN ; Dégorgé en 10/25 à 3.5g/L		21	25
Rémi Leroy, Coteaux-Champenois Blanc Pinot Gris et de Petit Meslier, 2023 ♀ Champagne, France		16	
Rémi Leroy, Coteaux-Champenois Rouge Pinot Noir, 2022 ♀ Champagne, France		16	
Ratafia de Champagne of the moment Spirit drink from a blend of grape must (grape juice) and a Champagne alcohol.	14		

STILL WHITE WINES

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12.5cl

Château La Tour de By, Le Blanc de la Tour de By, 2024 — 11
♀ Bordeaux, France

Domaine Sébastien Brunet, “Les Pentes de la Folie”, Vouvray, 2022 — 13
♀ Vallée de la Loire, France

Clos Jangli, Chardonnay Scheierberg, 2024 — 13
♀ Moselle, Luxembourg

STILL RED WINES

—

Château La Tour de By, 2020 — 11
♀ Médoc, France

Domaine des Deux Clés, Grenache - Syrah - Carignan, 2022 — 11
♀ Corbières, France

Clos Jangli, Pinot Noir, Scheierberg, 2023 — 14
♀ Moselle, Luxembourg

SOFT DRINKS

—

Artisanal juices from T. Guillaume in Lorraine (25 cl) 6
Strawberry/ Raspberry/ Apple/ Elderberry & apple/ Mirabelle/
Morello cherry/ Rhubarb/ Beef heart tomato

Alcohol-free effervescence of the moment (15 cl) 11

Coca-Cola (20 cl), **Coca-Cola Zéro** (20 cl), **Fanta orange** (20 cl), 4

Sprite lemon (20 cl), **Fuze Tea peach hibiscus** (20 cl) 4

WATERS

—

Rosport Viva (50 cl) 5

Rosport Viva (100 cl) 8

Rosport Blue (50 cl) 5

Rosport Blue (100 cl) 8

BOTTLED BEERS

—

Diekirch Pils (33 cl) 5

HOT DRINKS

—

Espresso coffee 4

Double Espresso 7

Italian cappuccino 7

Black tea, Green tea, Oolong tea, Infusions 7
Our selection evolves over time: let our team guide you.

List of allergens:

1 - gluten (a. Wheat (spelt, kamut) ; b. rye ; c. barley ; d. oats or their hybridized strains) 2 - shellfish 3 - eggs 4 - fish 5 - peanuts 6 - soybean 7 - milk 8 - nuts (a. almonds; b. hazelnuts ; c. walnuts ; d. cashews ; e. pecan nuts; f. Brazil nuts ; g. pistachios ; h. Macadamia nuts) 9 - celery 10 - mustard 11 - sesame seeds 12 - sulphites 13 - lupin 14- molluscs

* The prices indicated in euros include taxes and service.

Alcohol abuse is dangerous for your health.

Please consume with moderation.