



les CONFIDENCES

STARTERS

King Prawns, chopped chestnut and hazelnut,
butternut squash velouté - 19 €

Marinated salmon with hibiscus flower and spices - 18 €

Duck Foie Gras with apple - 20 €

Lettuce salad, vegetables from Didier Pil's garden,
sesame vinaigrette* - 15 € / 24 €

Soft-boiled egg with mushroom* - 16 €

MAINS

Sea Bass Meuniere, potatoes candied and roasted with smoked cream,
basilic coulis with caviar - 37 €

Roasted scallops, celery with black truffle, grilled corn sauce - 30 €

Chicken suprem with lemon thyme, cauliflower tempura,
mashed potatoes with basil - 27 €

Veal, mini braised carrots - 32 €

Risotto of small spelled with mushroom, Grana Padano - 24 €

DESSERTS

Fresh mango tartlet, coconut milk emulsion,
Madagascar vanilla* - 12 €

Candied pineapple with green cardamom,
Jivara grand cru chocolate sauce* - 13 €

Sweet potato in muscovado sugar crust, cashew praline,
homemade Madagascar vanilla ice cream - 14 €

Grand Cru chocolate tarte,
homemade honey ice cream* - 12 €

* available on the lunch menu

Chef Romain Leydier

Net prices, service included - Beef meat of German origin