



les CONFIDENCES

STARTERS

Steamed verbena Gambero Rosso, candied red pepper,
roasted lemon puree, candied tomato coulis - 19 €

Marinated salmon with hibiscus flower and spices - 18 €

Soft-boiled egg with mushroom* - 16 €

Duck Foie Gras with apple - 20 €

Lettuce salad, raw and cooked vegetables, nectarines,
sesame vinaigrette* - 15 €

MAINS

Chicken suprem with lemon thyme, cauliflower tempura,
mashed potatoes with basil - 26 €

Back of black mullet in zucchini scales,
gnocchi with black sesame and pequillos - 25 €

Vegetables from Didier Pil's garden, ginger and lemon vinaigrette - 24 €

Veal, mini braised carrots, herbs stock - 32 €

Risotto of small spelled with chanterelles and Grana Padano - 23 €

DESSERTS

Raspberries and wild strawberries tartlets
lemon cream, red fruit coulis - 12 €

Solies roasted figs with honey, rosemary shortbread* - 12 €

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

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

* available on the lunch menu

Net prices, service includeds - Beef meat of German origin