

Winter Menu

Starters

Foie gras | €15

served with gingerbread slices

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Authentic rockfish soup | €13

served with rouille

and garlic & Comté cheese croutons

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Ravioles du Royans | €9

*served with truffle stock & smoked dashi
and vegetables*

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Octopus carpaccio | €11

*served with warm caper & Taggiasca olive
vinaigrette dressing and Carmine chicory*

Mains

Barnyard chicken | €21

*served with creamy Vin Jaune sauce and
authentic Dauphinois potato gratin*

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Rump steak | €23.90

*served with a truffle shallot jus and
parsnips*

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Monkfish medallion | €19

*served with creamy crayfish sauce and
winter vegetables fresh from the market*

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Pearl barley risotto | €16

*with Comté cheese and olden-day
vegetables*



Vegetarian dishes

Please note that if you wish to make use of a gift
voucher, it must be presented on arrival.

All our meat and poultry comes from France. Prices
include tax and service fee. The menu may be subject to
change depending on daily ingredient availability.

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Cheeses

Farmhouse cottage cheese | €4

*served with flower honey,
cream or raspberry coulis*

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Selection of aged cheeses | €6

*served with Bruneton jam and
baby-leaf salad dressed in hazelnut oil*

Desserts

Almond & hazelnut praline millefeuille | €9

served with a citrus sauce

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Citrus and honey tiramisu | €9

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Pistachio crème brûlée | €8

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Our Gourmet Special | €10

served with tea or coffee



Pepito Menu

for children up to 12 years | €14

Syrup cordial

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Chicken supreme

*served with a seasoned jus
and side dish of the moment*

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Chocolate lava cake

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