



L'Instant Présent

With wine-pairing suggestions (by the glass – 12cl)

The Valinches Menu: Starter/Main/Dessert | €38

The Gourmet Menu & cheese selection | €43

Starters

Smoked haddock brandade | €10

served with calamansi whipped cream

 Costières de Nîmes (AOC) 2022 | €6.50

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Foie gras crème brûlée | €13

served with ginger bread slices

(If chosen as part of a menu: +€3)

 Domaine Quintaine (AOP) Viré-Clessé 2022 | €7

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Game terrine | €9.50

served with a seasoned gravy

 Domaine Grand Nicolet (AOC) Rasteau 2021 | €6

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 Creamy leek soup €9

served with home-smoked salmon

 Les Préludes (AOC) Pouilly-Fuissé 2022 | €7

Mains

Sirloin steak | €21.50

*served with red wine sauce and
a potato mille-feuille*

 Dubard (AOC) Puisseguin Saint-Emilion 2018 | €7.50

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Bourride sètoise fish stew | €18.50

*served with homemade aioli garlic mayonnaise and
side of the moment*

 Domaine de Vénus (AOP) Côtes-du-Roussillon 2015 | €6.50

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Rack of lamb | €23.50

*served with an anchovy jus, creamy celeriac purée,
and roasted Brussels sprouts*

(If chosen as part of a menu: +€4)

 M. Chapoutier (AOP) Crozes-Hermitage 2021 - €7.50

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 Pumpkin quenelle | €16.50

served with a soubise sauce and Parmesan

 Vin & Pic, La Diana viognier 2022 | €5

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 availability of menu ingredients.



L'Instant Présent

Cheeses

Farmhouse cottage cheese | €6

served with flower honey, cream or raspberry coulis

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Selection of aged cheeses | €8

Desserts

Weiss chocolate lava cake | €8

with crystallised orange

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Poire belle Hélène | €8

*Poached pear served with vanilla and
tonka bean ice cream*

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Iced Génépi liqueur soufflé & shooter | €8

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Dessert trio €10

served with coffee or tea

(If chosen as part of a menu: +€2)

Pepito Menu

children aged 12 years or
younger | €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



 Vegetarian dishes

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