



L'ORANGERIE

Served for lunch and dinner and on public holidays

Starter and Main or Main and Dessert	€ 38
Starter, Main Course, Cheese and Dessert.	€ 52
Starter, Fish, Meat, Cheese or Dessert	€ 59

€45
Starter, Main Course, Cheese or Dessert.

Starters.

THE FOIE GRAS

En terrine, mushrooms, artichoke declinaison.

THE CRUSTY EGG

Parmesan emulsion, dry-cured ham from Ré Island.

THE BLUEFIN TUNA TATAKI

Eggplant caviar seasoned with herbs, anchovy purée.

Main Courses.

THE COD

Roasted, green asparagus, clam chowder bear's garlic, lardo di Colanata, citrus gnocchis.

THE RIB-EYE SUPPLÉMENT 6€

Mashed potatoes, baby gem, Bercy sauce.

THE QUAIL SUPREMES

Stuffed with foie gras, confied thighs, peas with spring onions, quail sauce with morilles mushrooms.

Cheeses & Desserts.

THE CHEESES PLATTER

Cream and matured with pear saffron and seeded crackers.

THE HAZELNUT-LEMON

Crunchy praliné, hazelnut cream, candied and sorbet lemon.

THE EXOTIC COCONUT DOME

Citrus cake, passion fruit and banana marmelade, coconut mousse, poached pineapple, mango and passion fruit sorbet.

THE ICE CREAM AND SORBET SELECTION

Lemon cakes.

22 € Child's menu.

(Until 12 years old)

STARTERS

Smoked salmon and mixed leaf salad
or
Cured meat

MAIN COURSES

Fish of the day
or
Chicken breast

DESSERTS

Fruit salad
or
Ice Cream