



## HOUSE MENU

### **Freshness in white and green**

Daikon and kiwi in slices, with celery juice.  
Calabrian olive oil.

### **White Asparagus from la Torche**

Cooked with watercress leaves.  
Bao warm bread.

### **Lobster from French Brittany**

Smoked, braised cabbage  
The head like « Thermidor » Style

### **Return from Venezuela**

Cocoa jelly and cream, Lagavulin 16 years old whisky.  
Crispy mascarpone stracciatella.

### **Lime flavoured Brioche**

Sabayon.

*Menu for the entire table*

*Price per person : 200 €*





## MENU DE SAISON

### **Freshness in white and green**

Daikon and kiwi in slices, with celery juice.  
Calabrian olive oil.

### **White Asparagus from la Torche**

Cooked with watercress leaves.  
Bao warm bread.

### **Bitter pasta**

Anchovy juice and juniper berry roll.

### **Langoustine and morels**

Just cooked, wild garlic and flavour of Arbois wine.

### **Like in Tuscany**

Turbot bacon, shellfish and fennel.

### **Normandy Beef**

Crispy potatoes with sage pesto and capers.  
Tomato marrow oil.  
Beef jus with Kalamata olives.

### **Banana Mochi**

Flamed Trappiste d'Echourgnac.

### **Velvety Pineapple flavored Aloe Vera**

Chickpea meringue Fontainebleau.  
Iced verbena infusion and watercress Leaf.

### **Return from Venezuela**

Cocoa jelly and cream, Lagavulin 16 years old whisky.  
Crispy mascarpone stracciatella.

### **Lime flavoured Brioche**

Sabayon.

*Menu for the entire table.  
Price per person : 300€.*



À LA CARTE



## MISE EN BOUCHE

### Braising of beets and button mushrooms

Green lieveche, mash black sesame.

25 €

### Like in Tuscany

Turbot bacon, shellfish and fennel.

30 €

## STARTER

### White Aparagus from la Torche

Cooked with watercress leaves.

Bao warm bread.

45 €

### Melted Giant Spinach Leaves

Oysters « fines de Claire N°2 » from Marennes-Oléron.

White Butter with Ponzu, Caviar Oscière Gold.

65 €

## ENTRE-PLAT

### Bitter pasta

Anchovies juice and juniper berry roll.

35 €

### Langoustine and morels

Just cooked, wild garlic and flavour of Arbois wine.

70 €

## FROMAGE

### Exceptionnal piece of Cheese

35 €

### Banana Mochi

Flambé Trappiste d'Echourgnac

12 €

## PLAT PRINCIPAL

### Steam Turbot fish in seafood water

French green peas.

Potatoes from Noirmoutier Island, seaweed mayonnaise.

100 €

### Losbster from French Brittany

Smoked, braised cabbage.

The head like « Thermidor » Style.

120 €

### Crunchy sweet bread of veal

Tortellini with raw cream and yellow wine.

Pear.

100€

### Normandy Beef

Crispy potatoes with sage pesto and capers.

Tomato marrow oil. Beef juice with Kalamata olives.

110 €

## LES TOUT-PETITS

### Tagliolini suzette style

Honey ice cream, flambeed Grand Marnier.

20 €

### In a glass, Strawberry and Rhubarb

Strawberry juice.

Shiso Ice cream, crunchy wild strawberry.

25 €

## DESSERT

### Chocolate

Warm soufflé, creamy tart with crispy praline.

25 €

### Velvety Pineapple flavored Aloe Vera

Chickpea meringue Fontainebleau.

Iced verbena infusion and watercress Leaf.

25 €

### Return from Venezuela

Cocoa jelly and cream, Lagavulin 16 years old whisky,

Crispy mascarpone stracciatella.

30 €

#### Prix nets, service compris.

La liste des allergènes est disponible sur simple demande. Selon les dispositions régies par le décret n° 2002-1465 en date du 17 décembre 2002, la Maison Ruggieri ainsi que ses fournisseurs garantissent l'origine des viandes bovines européennes.

Les plats « faits maison » sont élaborés sur place à partir de produits bruts. Provenances produits : Lièvres Français, Rognons Britanniques, Volailles Françaises, Bœuf Allemand