

# MENU

## des Saveurs

### APPETIZER

Homemade smoked red tuna tataki, sweet turnip, green apple and horseradish

### FIRST STARTER

Crispy Foie Gras tartlet, pear with Champagne Ratafia & smoked duck breast

### SECOND STARTER

Sea bass fillet with saffron sauce, risotto of pasta pearls with forgotten vegetables

### GOURMET PAUSE

Sorbet Marc de Champagne, Ratafia de Champagne

### MAIN COURSE

French veal Sirloin, reduced veal gravy, potato waffle

### CHEESES

Matured from our regions

### DESSERT

Macaron, lychee, raspberry and rose

**7-COURSE MENU 69€**

**5-COURSE 59€**  
*(WITHOUT SEA BASS FILLET / SORBET)*