

Menu Juliette

*Variation of the foie gras liver
with pickled cherries and juniper
20 Euro*

*Fillet of mullet
with broccoli, sweet potato and smoked almonds
Starter 19 Euro Main course 29 Euro*

*Sorbet
from the raspberry with Fru de Cacao
10 Euro*

*Back of Duroc
with young spinach, chorizzo, artichoke and parmesan
29 Euro*

*Fourme d'Ambert
with pear and parsley root
12 Euro*

*Delice from the pineapple
with coffee and cardamom
12 Euro*

*3 courses menu 58 | Starter - main course - cheese or dessert
4 course menu 68 | Starter - main course - cheese - dessert
5 course menu 78 | Starter - sorbet - main course - cheese - dessert
6 course menu 95*

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 16 euros | 3 courses 24 Euro | 4 courses 32 euros | 5 courses 38 euros*

Information about allergens in the food and drink presented here can be obtained from our service staff.

Menu Classique

Alsatian char
with beetroot, turnip and grapefruit
19 Euro

Cauliflower foam soup
with ox tortelloni and tarragon
12 Euro

Winter cod
with pearl barley, veal tongue, parsley and ham stock
28 Euro

** or **

Breast of black feathered chicken
with roasted celery, cabbage sprouts and pickled onions
28 Euro

Delice from the nougat
with macadamia and goji berry
12 Euro

Menu 66 Euro

On request we would be pleased to provide you with individual wine accompaniment.
2 courses 16 euros | 3 courses 24 Euro | 4 courses 32 euros | 5 courses 38 euros

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Le classique de Juliette

Entrée

*Tartare of calf fillet with olive tapenade,
anchovies cream and capers*

19 Euro

Huitres fraîches

*Fresh Maldon Rock Oysters
with pumpernickel bread, chives
and shallot vinaigrette*

3 pieces 12 Euro 6 pieces 20 Euro 9 pieces 28 Euro

Vegetarien

*Pearl barley - risotto
with winter vegetables, candied lemon and shaved parmesan*
22 Euro

Fromages

Protin de charignol

*Baked goat cheese with artichokes, rocket salad
and basil sorbet*

14 Euro

Assiette de fromage

French cheese variation with mustard of figs and fruit bread

3 varieties 12 Euros

5 varieties 18 Euros (not included in the menu price)

Dessert

Crème brûlée

*Burnt vanilla cream
with ragout from the quince*

9 Euro