

STARTERS

Bomlø Salmon 65

textures of Zebra tomatoes / fennel / combava

Lobster 85

Lágrima de Costa peas / sorrels

King Crab, Dauricus caviar 95

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

FISH

Sole 76

hazelnut butter mousseline / oysters "perle blanche" / burnt leek / Ratte potatoes

Wild brill 72

smoked sobacha / cockles / yuzu

MEAT

Duck from Maison Burgaud 84

sweet onion from the Cevennes / peach / goose liver from Mitteault / chanterelles

Corrèze milk-fed veal, sweetbreads 85

yellow wine / chanterelles / fresh almonds / sweet onion from the Cevennes

THE CLASSICS

Salt-crusted sea bass (2p) 95/pp

olive oil or chermoula

Turbot roasted on the bone 125

lobster or oyster bearnaise or hazelnutbutter mousseline

Brittany blue lobster à la presse (2p) 160/pp

fried rice with coral flavors

Sweetbread & Blue lobster à la presse (2p) 180/pp

lobster bearnaise

INSPIRATION MENU

Bomlø Salmon

textures of Zebra tomatoes / fennel / combava

Lobster

Lágrima de Costa peas / sorrels

* King Crab, Dauricus caviar

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

Wild brill

smoked sobacha / cockles / yuzu

Duck from Maison Burgaud

sweet onion from the Cevennes / peach / goose liver from Mitteault / chanterelles

Yogurt

raspberries / lemon / samba / yuzu / red shiso

* Chocolate

nasturtium / orange / Oabika

5 COURSE 225€ - WINE PAIRING 95€

* 7 COURSE 265€ - WINE PAIRING 120€

Cheese trolley in addition to menu 25€

Cheese trolley in place of dessert 15€

CHEESE

Cheese trolley 25
by our MOF Etienne Boissy

DESSERTS

Yogurt 22
raspberries / lemon / samba / yuzu / red shiso

Chocolate 22
nasturtium / orange / Oabika

Mara des Bois strawberry 22
pea espuma / almond milk ice cream

THE CLASSICS

Dame blanche 22
Tahiti vanilla / Guanaja 70% chocolate sauce

Chocolate tartelette 22
sobacha / peaty ice

MIGNARDISES

Tartlet / Fontainebleau / blueberries

Praline / Amalfi lemon / Tahiti vanilla / Alpaco chocolate

Choux / redcurrant blackcurrant / Italian meringue



LA VILLA LORRAINE

by Yves Mattagne

Chef exécutif : Yves Mattagne

Chef des cuisines : Charles Broutard

Chef pâtissier : Alix Raddas

Directeur de salle : Fabrice d'Hulster