

## STARTERS

**Bomlø Salmon** 68

textures of Zebra tomatoes / fennel / combava

**Langoustine "Robata"** 75

sweet onion from the Cevennes emulsion / ceps / liquorice

**King Crab, Dauricus caviar** 110

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

## FISH

**Sole** 79

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

**Cod** 76

puffed sobacha / shiso chlorophyll / cockles / yuzu

## MEAT

**Duck from Maison Burgaud** 86

roast juice / black beans / soubise / Boskoop apple / cider / vanilla / chioggia

**Hare "à la royale"** 95

tortellini a la Fontina

## THE CLASSICS

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

olive oil or beurre blanc Dauricus caviar (10gr) (+25€pp)

**Turbot roasted on the bone** 125

lobster or oyster bearnaise or hazelnutbutter mousseline

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

fried rice with coral flavors

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

lobster bearnaise

## INSPIRATION MENU

**Bomlø Salmon**

textures of Zebra tomatoes / fennel / combava

**Langoustine "Robata"**

sweet onion from the Cevennes emulsion / ceps / liquorice

**\* King Crab, Dauricus caviar**

cauliflower from Mechelen / smoked Bonnotte butter / egg yolk pearls

**Cod**

puffed sobacha / shiso chlorophyll / cockles / yuzu

**Duck from Maison Burgaud**

roast juice / black beans / soubise / Boskoop apple / cider / vanilla / chioggia

**Yogurt**

raspberrie / lemon / samba / yuzu / red shiso

**\* Chocolate**

nasturtium / orange / Oabika

**5 COURSE 235 € - WINE PAIRING 95 €**

**\* 7 COURSE 275 € - WINE PAIRING 130 €**

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** 26  
raspberries / lemon / samba / yuzu / red shiso

**Chocolate** 26  
nasturtium / orange / Oabika

**Baba** 26  
Solliès fig / vanilla cream / rhum

## THE CLASSICS

**Dame blanche** 26  
Tahiti vanilla / Guanaja 70% chocolate sauce

**Chocolate tartelette** 26  
sobacha / peaty ice

## MIGNARDISES

vanilla tartelette / almond / apricot

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