



LA VILLA LORRAINE

by Yves Mattagne

LUNCH MENU

Served from Wednesday to Friday for the whole table

KING CRAB RAVIOLI

emulsion of Gambero Rosso head with Timut / pointed cabbage /
pear / verbena

WAGYU BEEF CHUCK CONFIT

Melanosporum black truffle / parsnip textures / chervil

JERUSALEM ARTICHOKE COFFEE

clementine cream / coffee ice cream / milk mousse

MENU 3 COURSES 95 - WINE PAIRING 48

Supplement cheese trolley in place of the dessert 15