

STARTERS

Scallops 85

shio koji / Italicus / yuzo / coco's / verbena

Celery root 65

melanosporum black truffle / beef consommé / lovage chlorophylle

Langoustine 85

white asparagus from the dunes / guanciale / cuttlefish fumet with red wine / quail egg

FISH

Sole "meunière" 85

hazelnut butter mousseline / oysters "perle blanche"

Skrei 79

peanutbutter / Dauricus caviar / leek

MEAT

Duck from "Maison Burgaud" 86

pink grapefruit / thigh croquette / sand-grown carrot / miso / nougatines

Pullet from "la Cour d'Armoise" 84

demi-deuil / black truffle / celeriac in salt crust / vol-au-vent of chicken thighs

THE CLASSICS

Salt-crusted sea bass (2p) 110pp

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

Turbot roasted on the bone 135

lobster or oyster bearnaise or hazelnutbutter mousseline

Brittany blue lobster "à la presse" (2p) 175pp

fried rice with coral flavors

Sweetbread & Blue lobster "à la presse" (2p) 190pp

lobster bearnaise

INSPIRATION MENU

Scallops

shio koji / Italicus / yuzo / coco's / verbena

Celery root

melanosporum black truffle / beef consommé / lovage chlorophylle

* Langoustine

white asparagus from the dunes / guanciale / cuttlefish fumet with red wine / quail egg

Skrei

peanutbutter / Dauricus caviar / leek

Duck from "Maison Burgaud"

pink grapefruit / thigh croquette / sand-grown carrot / miso / nougatines

Quince

quince pressé / Annécien tuile / calvados / rice cream

* Chocolate

nasturtium / orange / Oabika

5 COURSE 245 € - WINE PAIRING 95 €

* 7 COURSE 285 € - 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

Quince 26
quince pressé / Annécien tuile / calvados / rice cream

Chocolate 26
nasturtium / orange / Oabika

THE CLASSICS

Dame blanche 26
Tahiti vanilla / Guanaja 70% chocolate sauce

Chocolate tartelette 26
sobacha / peaty ice

MIGNARDISES

Chimay Bleue tartlet

Calamansi praline / gianduja / hazelnut

Crème brûlée / Tahitian vanilla



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