

FOOD  
MENU



Cheques are not accepted.  
Credit cards accepted: Visa, American Express, Master Card.  
Prices are net, in euros, and include tax.  
Please inform us of any dietary restriction or allergy.  
The register of allergens and the origin of the meats used in our dishes  
is available upon request

starters

our hen's eggs	TWO EGGS SERVED WITH BREAD SOLDIERS		
	V EPHEMERAL	16	
	Egg emulsion, Crystallised yolk, Bread soldiers		
	V WOODLAND	24	
	Egg emulsion, Crystallised yolk, Mushrooms, Bread soldiers		
	V TRUFFLE	36	
	Egg emulsion, Crystallised yolk, Truffles, Bread soldiers		
our crisp monogram flower waffles	OUR COLLECTION		39
	The Ephemeral egg, The Woodland egg, The Truffle egg		

main  
courses

our damier tartlets	V	<b>GARDEN-FRESH VEGETABLES</b>	32	<b>LOBSTER</b>	54
		Provençal salad greens, Al verde velouté, bergamot oil		Provençal salad greens, Herb mayonnaise, shellfish	
our wafers		<b>JURASSIAN PIE</b>	42	<b>CESAR</b>	38
		Cream, lardons and vin jaune		Poultry, bacon and parmesan wafer, marjolaine dressing	
		<b>PRAWN AVOCADO</b>	46		
		Matcha wafer, Ethereal “cocktail” sauce			
our monogram flower ravioli	V	<b>VEGETARIAN</b>	42	<b>SHELFISH</b>	46
		Seasonal mushroom, hazelnut and cresson		Lobster, bisque of coral	
our croque sandwiches		<b>LOUIS</b>	49	<b>DAMIER CROISSANT</b>	36
		<b>CROQUE SANDWICH</b>		Free-range poultry, honey mustard	
		Boiled ham, Farmhouse cream, Comté du Jura cheese, truffles			
	V	<b>TRUFFLE CELERY</b>	36		
		<b>CROQUE SANDWICH</b>			
		Celery and truffle béchamel			

cheeses  
& pastries

our cheeses	<b>CHEESE PLATE</b>	18	
	Three cheeses selected according to the season, served with condiments and baby salad leaves.		
our pastries	<b>HAZELNUT FLOWER</b>	18	<b>TIRAMISU MONTENAPOLEONE</b> 18
	Hazelnuts from our family farm, with a smooth praline filling		Crispy coffee, and mascarpone cream
	<b>CHOCOLATE MONOGRAM</b>	18	<b>FRUIT CHARLOTTE</b> 22
	Cocoas from Peru, Vietnam, and Madagascar		Seasonal fruit and ganache
	<b>VANILLA DREAM</b>	18	<b>PETULA</b> 18
	Blue Vanilla from Réunion, Tahiti Vanilla, and Madagascar Vanilla, with Dulce de Leche		Bronte Pistachio and Orange Blossom
	<b>CELEBRATION CAKE</b>	120	<b>GATEAU DE VOYAGE</b> 30
	Sharing Dessert - Serves approximately 6-8 people Please place your order with our team at least 48 hours in advance. Cocoas from Peru, Vietnam, and Madagascar		Sharing Dessert Also available for takeaway Chocolate-Vanilla marble Cake with a Crunchy Coating