

«MadaM's Lunch»

3 Dishes 26€

4 Dishes 32 €

STARTER

MEAT OF THE DAY

Or

FISH OF THE DAY

CHEESE PLATE

DESSERT

(Served on lunch from Tuesday to Friday)

All our dishes may contain one or more allergen
Net prices and service included

«MadaM's Menu»

3 Dishes 45€

4 Dishes 50 €

“L'ŒUF PARFAIT”

Onion variation, dried beef

Or

THE “PÂTE CROÛTE”

With rabbit, hazelnuts and mushrooms

Red Chard salad, blueberry vinaigrette

THE CHICKEN (FROM BRESSE)

In two ways, leeks and Albufera sauce

Or

THE TROUT

Cooked at low temperature, “à la grenobloise”

Green asparagus, hazelnut, grilled butter spoom

CHEESE PLATE

THE CHOCOLATE

36% milk and caramel chocolate from Valrhona creamy

Peanuts

Or

THE LEMON

“mi-gratin” and shortbread biscuit

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« Menu Stendhal »

Served only from 7pm to 9pm

65 euros

« wine pairing 85€ »

(8 cl per glass)

THE DUCK LIVER

Half-cooked, passion fruit, hot bun

THE CRAB

Like a cannelloni, shellfish jelly, urchin

THE LAMB

Artichoke, coriander

Raz El Hanout

THE REBLOCHON CHEESE

Smoked, with nuts

THE PASSION FRUIT

Creamy and sorbet, chestnuts emulsion,

Vanilla “namelaka” and meringue

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«The Vestibule»

« L'OEUF PARFAIT » 14€

Onion variation, dried beef

THE SNAILS 17€

From Vercors, in ravioli with “Lardo Di Colonnata”,
mushrooms and meat consommé

THE SALMON 18€

Half-cooked with seaweed, roasted langoustine
Vegetables tartare and exotic condiment

THE “PÂTE CROÛTE” 16€

With rabbit, hazelnut and mushrooms
Red Chard salad and blueberry vinaigrette

«The Mistress Pieces»

THE RISOTTO **19€**

“Verde” arancini with citrus fruit and

THE CHICKEN (from Bresse) **28€**

In two ways, leeks, Albufera sauce

THE LAMB **31€**

In two ways, artichoke, Raz El Hanout, coriander

THE TROUT **27€**

Cooked at low temperature, “à la grenobloise”
Green asparagus, hazelnut, grilled butter spoom

THE LOBSTER **42€**

Served in two services
Carrots, cabbage and blood orange

«MadaM's Boudoir»

CHEESE PLATE **8€**

Selection of cheeses from here and elsewhere

THE SAINT MARCELLIN CHEESE **8€**

Hot Cheese, chestnut honey and nuts from Grenoble

THE CHOCOLATE **10€**

36% milk and caramel chocolate from Valrhona creamy, peanut

THE LEMON **10€**

“Mi-gratin” and shortbread biscuit

THE PEAR **12€**

With hibiscus flower, 46% milk chocolate Bahibé from Valrhona

«MadaM's Wines»

Our Favorites Wines

AOC Saint Josphe 2018 Louis Chèze « Ro-Rée » 75 cl	46€
AOP Pouilly-Fumé 2015 Domaine Fournier « Marnes Kimméridgiennes » 75 cl	59€
AOC Côtes du Rhône 2016 Le Clos des Caillou « Les Quartz » 75 cl	46€
AOC Côte de Nuits Village 2014 Domaine D'Ardhuy « Clos des Langres » 75 cl	77€
AOC Saint-Emilion Grand Cru 2010 Château Simard « Famille Vauthier » 150 cl	105€

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