



# The Flight

**75 Euros**

A tasting menu allowing the full discovery of our cuisine through a maitrise of techniques, seasonality and taste.

The current star dishes mixed up with original creations, we can adapt the menu to your dietary needs.

We hope the you will take great pleasure trying the best of local and uniquely french produce cooked with passion and imagination.

**Served for all the guests at the table.  
Available every evening and on Sunday.**

## **SON ACCORD METS ET VIN**

**34 Euros**



# Menu des Aigles

53 Euros

*...Amuse-Bouche du jour*

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Foie Gras et Nantaises Prawns  
Grilled Leeks, and Parsley Butter

ou

Roasted Scallops Infused with Buddha's Hand  
Pumpkin Crown, Coral Taramasalata

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Grilled Veal, Rutabaga, Cévennes Oignons,  
Local Black Beans, Swede and Black Garlic

ou

Catch of the Day with a Herby Crust  
Variations de Salsify, Watercress, Tapioca & Kombu

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French Kiwi & Walnuts

ou

Frosted Clementines & Black Sesamé

∞ ∞ ∞

*The little delicacies...*