

A Taste of the South

STARTERS

Sea food platter with sea urchins, king prawns, Spider crab, razor shells & abalone	78
Gillardeau special oysters Served warm with Perrugina sausage relish	62
Ocean and local fish With smoked sweet peppers and red currant	46
Spring 2010 Collection Variation on the theme of French garden peas	44
Traditional Italian pasta dish Based on the Chef's inspiration of the moment	38
Caviar Served with traditional garnish & citrus flavoured cream	
- Royal Oscietre	15 / gr
- Beluga caviar from Iran	18 / gr
- Kristal caviar	11 / gr

FISH

Poached Brittany lobster Served with cuttlefish ink pasta & lobster gravy	88
Mediterranean sea bass « Bouillabaisse » style with black olives & basil	68
Steamed John Dory Fished locally and served with anchovy, crushed olives & clams	66

MEAT

Poached chicken breast from the Bresse countryside Accompanied by tender spring vegetables and black truffles	76
Veal sweetbreads In puff pastry with asparagus and Morel mushrooms	82
Pigeon « Grémillon » Cooked in a spicy-salt crust with glazed aubergines	62

CHEESE

Selection of the best French cheeses	25
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Net prices in euros, service included

Classical French Menu « Grande Tradition »

Poached Dublin Bay prawn with Mayonnaise	90
Monalisa potatoes, Oscietre caviar from Iran and relish	104
Duck Foie Gras & black truffles	88
Spiny lobster « Thermidor » cooked in the fires of hell	126
Turbot from Brittany braised in champagne	110
Milk fed lamb coated with truffles and breadcrumbs	82
Rossini style beef with duck foie gras For 1, 2, 3 persons	88

« Taste experience » Menu

CAVIAR / SEA URCHIN / KING PRAWNS / BABY PEAS / RED MULLET / DUCK FOIE GRAS / KING CRAB / COUCH'SEA BREAM / ROCK LOBSTER / PIGEON "GREMILLON" / ARTISANAL POLENTA / "CANINA" BEEF / VINTAGE CHEESE / TAHITIAN VANILLA / RED BERRIES / FINE "GRAND CRU" CHOCOLATE

The Chèvre d'Or offers a special « Tasting Menu » using only the finest and freshest ingredients. This menu gives full rein to the Chef's creativity and varies according to the seasons and the local produce available.

7 dishes / 130

9 dishes / 170

11 dishes / 210

Net prices in euros, service included