

LA CHAPELLE

(4 Courses)

Foods & Wines Pairings (2 glasses)

Appetizer

Zander Nacré

Turnip Scales, Amaranth popcorn
Crunchy kale cabbage treat
Black lemon lactoserum

Red Mullet

Beetroot condiment cooked in salt and
blackberry, crunchy pig,
Red Kampot pepper Spiced up juice

Squab Fillet

Glazed with black sesame seeds
Saffron dressing
Jambonette leg

Pré-dessert

Walnut and Huriel Honey

Biscuit, praline
Pollen freshness

TENTATION

90 € (6 Courses)

35 € Foods and Wines Pairings (3 glasses)

(7 Courses)

Foods and Wines Pairings (5 glasses)

Appetizer

Green Asparagus from Mallemort

Groix island abalone
Creamy barley
Egg yolk coulis

Deep sea scallops

Artichokes, Cockles marinière,
Cider sauce infused with black Cardamome

Whole Lobster Glazed*

Eryngii Mushroom, Grilled Spring Onion
Lobster and Beer Sauce with
A Touch of « Bombay Sapphire » ©

Crispy Veal Sweetbread

Orange flavoured Mona Lisa on watercress
Citrus veal juice

Matured Cheese

From « Le Comptoir aux Fromages »
in Montluçon

Pré-dessert

Chestnut Dacquoise and Candied Cedrat

Vichy pellet delicate meringue
Lemon and vanilla sorbet

« Talakalum » chocolate pur Belise

Fresh cocoa bean

Any changes on the menu might be charge.

Meats from France

Our dishes May contain allergenic products, for further information, please ask our waiters.

NET Prices are inclusive of VAT and service charge.

Our establishment does not accept cheques.