



Starter

THE EGG	25 €
Perfect, ceps 'velouté', bacon cappuccino and herbs melba <i>White Côte du Rhône Viognier « Timothée » 2016</i>	10 €
THE BONITO	30 €
Half-cooked, with delicate cherry vinegar, beetroot declension, satay and lemon and Shizo sorbet <i>Chablis 1^{er} cru Fourchaume, Jean Durup 2015</i>	14 €
THE LANGOUSTINE	30 €
As Carpaccio, avocado and passion fruits purée, citrus brunoise <i>White Clarendelle, Domaine Clarence Dillon Wines, vin de Bordeaux 2016</i>	12 €
THE FOIE GRAS	32 €
As 'millefeuille', mashed dates with orange flavoured, orange chips and tile bread <i>Coteaux du layon, Saint Lambert, Domaine Ogereau 2015</i>	16 €
THE RAVIOLES	35 €
Fresh goat's cheese and spinach, Gambero Rosso as carpaccio and Gambero Rosso 'consommé' <i>White Sancerre, Pascal Jolivet 2016</i>	14 €

Fish

THE COD	35 €
Roasted with garlic and thyme, coco beans in two ways and green curry broth <i>Chablis 1^{er} cru Fourchaume, Jean Durup 2015</i>	14 €
THE SOLE	40 €
'Meunière', covered with hulls butter, chervil and candied tomatoes <i>White Sancerre, Pascal Jolivet 2016</i>	14 €
THE RED MULLET	41 €
Roasted, orange chutney and baby carrot gaspacho <i>White Côte du Rhône Viognier « Timothée » 2016</i>	10 €
THE SCALOPS	42 €
'A la plancha', cream cress, mashed rattes potatoes and caviar Krystal selected by Kaviari <i>White Clarendelle, Domaine Clarence Dillon Wines, vin de Bordeaux 2016</i>	12 €

THE RISOTTO CARNAROLI	37 €
Smelting butternut, hazelnut, chervil and yellow poultry juice <i>Marsanne Domaine Jeanne Gaillard 2016</i>	12 €

By Richard Robe

VAT & Service included.

Cattle meat from Germany

In case of food intolerance or allergy ask our team for the list of ingredients contained in every dish.

We do not accept bank checks.



Meat and Poultry

THE GUINEA FOWL	38 €
Stuffed and roasted with liver and foie gras, leeks with truffle, porto wine juice and truffle diffraction <i>Red Côtes du Rhône Cuvée Prestige Louis Joubier 2016</i>	11 €
THE SWEETBREAD	41 €
Roasted, artichoks cannelloni, roasted coffee juice <i>Red Saumur Champigny, Château de Villeneuve 2015</i>	10 €
THE BEEF TENDERLOIN	44 €
Red onions candied and roasted ceps with tarragon, beef juice with marrow <i>Red Corsica wine, Nicolas Mariotti Bindi, Le rouge Mursaglia 2013</i>	17 €
THE V PIE (For 1 or 2 people)	44 €/88 €
Landes yellow poultry, chanterelles with lemon flavoured, blend of herbs delicately seasoned <i>Red Hautes Côtes de Nuits, Domaine G&Y Dufouleur, La Vacherotte 2016</i>	16 €
THE DUCK (For 1 or 2 people)	45 €/90€
'Col Vert' roasted with pepper, squash gnocchis and roasted salsify duck juice with pepper <i>Red Côtes de Blaye, Château de Reguignon Cuvée Prestige 2014</i>	13 €

The « V »'s Moment

Starter - Course Or Course - Dessert

39€

Starter - Course - Dessert

50€

Available every Lunch

Tasting Menu

Seven courses around seasonal products

Richard Robe our Executive Chef makes you discover his cooking philosophy

95€

Available only for dinner

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Fromages & Desserts

Cheeses & Desserts

LE PLATEAU DE FROMAGES / CHEESE PLATTER	17 €
LA POIRE / THE PEAR Bavarois de pain d'épices en mille feuilles, cristalline de poire et glace à la vanille Bread spices bavarian, pear 'cristalline' and vanilla ice cream	16 €
LE SOUFFLE / THE SOUFFLE Au fruit de la passion, compotée de fruits exotiques With passion fruits, exotique fruits compote	16 €
LE CAFE GOURMAND / THE CAFE GOURMAND Café ou thé, déclinaison de desserts Tea or coffee, declension of pastries	16 €
L'ENTREMET / THE ENTREMET Au chocolat et à la menthe, tuile au chocolat et sorbet cacao With chocolate and mint flavoured, chocolate tile and cocoa sorbet	17 €
LA FORET NOIRE / THE BLACK FOREST Déstructurée, mousse griotte, spongecake et strudel au chocolat Deconstructed, Griotte cherry mousse, spongecake and chocolate strudel	17 €



Digestifs

Digestive

Cognac (4cl.)

Rémy Martin V.S.O.P.	18 €
Bourgoin X.O.	40 €
Hennessy Fine Cognac	20€
Hennessy X.O.	65 €

Rhum (4cl.)

Zacapa 23 ans	23 €
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Porto (8cl.)

Porto rouge, Sandeman Ruby	11 €
Porto rouge, Taylor's Tawny 10 ans	18 €
Porto blanc, Lagrima	11 €

