



Starters

THE WILD BOAR	25€
As warm 'pâté', green meat radish and salad, organic apple vinegar and honey flavoured <i>Côte du Rhône Viognier « Timothée » 2016</i>	10 €
THE BLACK TRUFFLE	30 €
Celeriac declansion with black truffle, velvet, mashed and slices of truffle <i>Chablis 1^{er} cru Fourchaume, Jean Durup 2015</i>	14 €
THE LANGOUSTINE	30 €
As Carpaccio, avocado and passion fruits purée, citrus brunoise <i>Clarendelle, Domaine Clarence Dillon Wines, vin de Bordeaux 2016</i>	12 €
THE CAVIAR KAVIARI	37 €
Tasting of caviar, 'Noirmoutier' potatoes, champagne zabaglione and Isigny cream <i>Charles Heidsieck Brut Réserve</i>	17 €
THE RAVIOLES	37 €
Mushrooms duxelle, foie gras velvet, white porto and duck consommé <i>Sancerre, Pascal Jolivet 2016</i>	14 €

Fish

THE MEAGRE	40 €
Green curry roasted seeds, fermented cabbage like cannelloni <i>Sancerre Blanc, Pascal Jolivet 2016</i>	14 €
THE LOBSTER	40 €
As 'quennelles', potatoes gnocchis crispy jelly with safran flavoured and lobster sauce <i>Marsanne Domaine Jeanne Gaillard 2016</i>	12 €
THE SCALLOPS	42 €
Roasted, rutabaga and carrots sweetness, mango and passion fruit jam and vanilla oil <i>Chablis 1^{er} cru Fourchaume, Jean Durup 2015</i>	14 €
THE JOHN DORRY	44 €
Steamed, lemon caviar and virgin sauce in marrow crust <i>Clarendelle, Domaine Clarence Dillon Wines, vin de Bordeaux 2016</i>	12 €

LE RISOTTO CARNOROLI	45 €
Black truffle, poultry juice and parmesan <i>Côte du Rhône Viognier « Timothée » 2016</i>	10 €

Par Richard Robe



Meat & Poultry

THE QUAIL Stuffed with Swiss chard, roasted salsify and di Crémone mustard <i>Côtes de blaye Château de Reguignon cuvée prestige 2014</i>	40 € 13 €
THE IBERIAN PIG Snacked and melting, pressed winter vegetables and red pepper juice <i>Côte du Rhône Cuvée Prestige Louis Joubier 2016</i>	41 € 11 €
THE ORGANIC BEEF Heart Irish Black Angus rib steak, candied apples, sucrine and béarnaise sauce <i>Vin Corse Rouge, Nicolas Mariotti Bindi, Le rouge Mursaglia 2013</i>	44 € 17 €
THE DEER Gremolata rolls, trumpets of death sweetness Brussels sprouts petal and puffed potatoes <i>Clarendelle, inspiré par Haut-Brion, 2014</i>	45 € 12 €
THE V PIE Duck 'Colvert', pan fried foie gras, herbs mesclun beetroot juice <i>Hautes Côtes de Nuits, Domaine G&Y Dufouleur, La Vacherotte 2016</i>	46 € 16 €

The vegetable garden

THE WINTER GARDEN seasonal vegetables with mashed truffle and organic apple vinegar	25 €
THE RICHARD'S VEGETABLES Winter vegetables declension	35 €
THE ORCHARD RISOTTO Seasonal vegetables and shavings of parmesan	37 €

The « V »'s Moment

Starter - Course Or Course – Dessert 39 €

Starter - Course – Dessert 50 €
Available every Lunch

Tasting Menu 95€

Seven courses around seasonal products
Richard Robe our Executive Chef makes you discover his cooking philosophy
Available only for dinner

Par Richard Robe

Fromages & Desserts

Cheeses & Desserts

LE PLATEAU DE FROMAGES / CHEESE PLATTER	17 €
LA NOISETTE / THE HAZELNUT Biscuit coulant au chocolat et glace à la noisette chocolate flowing biscuit and Hazelnut ice cream	16 €
LE CHOCOLAT / THE CHOCOLATE Mousse chocolat au lait, moelleux gingembre et coulis au fruit de la passion Milk chocolate mousse, soft biscuit with ginger flavoured and passion fruit coulis	16 €
LES AGRUMES / THE CITRUS En suprême, sablé breton au yuzu et mousse givrée au citron vert As supreme, 'sablé breton' with yuzu flavoured and frozen lime mousse	17 €
LE SAINT-HONORE / THE SAINT-HONORE Nashis et hibiscus, sorbet poire williams Nashis and hibiscus, peer sorbet	17 €
LE MONT BLANC/ THE MONT BLANC Biscuit aux marrons, mousse légère et brisure de marrons glacés, glace marron-vanille Chestnuts biscuit, light foam and and chestnuts diffraction, chesnuts-vanilla ice cream	18 €



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 €

