



Starters

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

Fish

THE MAIGRE	40 €
Roasted with green curry, fermented cabbage and green curry <i>Sancerre Blanc, Pascal Jolivet 2016</i>	14 €
THE LOBSTER	40 €
Ricotta gnocchis with saffron jelly and lobster sauce <i>Marsanne Domaine Jeanne Gaillard 2016</i>	12 €
THE SCALLOPS	42 €
Plancha-style with oven-roasted Swedes and carrots highlighted by the sweetness of mango, passion fruit and vanilla oil <i>Chablis 1^{er} cru Fourchaume, Jean Durup 2015</i>	14 €
THE JOHN DORRY	44 €
Steamed, with lemon caviar virgin sauce in marrow crust <i>Clarendelle, Domaine Clarence Dillon Wines, vin de Bordeaux 2016</i>	12 €

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

Par Richard Robe



Meat & Poultry

THE QUAIL	40 €
Stuffed with Swiss chard, roasted salsify and Cremona mustard <i>Côtes de blaye Château de Reguignon cuvée prestige 2014</i>	13 €
THE IBERIAN PIG	41 €
Melting in the mouth, served with winter vegetables and red pepper sauce <i>Côte du Rhône Cuvée Prestige Louis Joubier 2016</i>	11 €
THE ORGANIC BEEF	44 €
Heart Irish Black Angus rib steak, candied potatoes, sucrine and béarnaise sauce <i>Vin Corse Rouge, Nicolas Mariotti Bindi, Le rouge Mursaglia 2013</i>	17 €
THE DEER	45 €
Accompanied with Gremolata, black trumpet mushrooms, Brussels sprouts, pomme soufflé <i>Clarendelle, inspiré par Haut-Brion, 2014</i>	12 €
THE V PIE	46 €
Duck "Colvert", pan-fried foie gras, assorted herbs, mesclun and beetroot caramel <i>Hautes Côtes de Nuits, Domaine G&Y Dufouleur, La Vacherotte 2016</i>	16 €

The vegetable garden

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

The « V »'s Moment

Starter - Course Or Course – Dessert 39 €

Starter - Course – Dessert 50 €
Available every Lunch

Tasting Menu 95€

Seven courses designed around seasonal products
Richard Robe, our Executive Chef, introduces you to his cooking philosophy
Available only for dinner

Par Richard Robe