

LE LOUNGE

SYLVAIN EMBAREK, KITCHEN CHEF

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| CORN AND WOOD'S FLAVORS | 18 |
| <i>CREAMY POLENTA, WILD GARLIC COULIS, WILD MUSHROOMS, COMTÉ CHEESE EMULSION AND WINE FROM JURA</i> | |
| ORGANIC VEGETABLES | 14 |
| <i>COLORFUL VEGETABLES ROLLS, CARROT, CURRY AND LIME VINAIGRETTE</i> | |
| GREEN ASPARAGUS | 17 |
| <i>FLAVORED WITH KUMQUAT, OLIVES CRISP, CITRUS PESTO & ROASTED ALMONDS</i> | |
| CRISP RAVIOLI | 19 |
| <i>STUFFED WITH BEANS, MINT PEAS & GRAPEFRUIT, TURNIP PICKLES & SWEET ONION EMULSION</i> | |
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| JOHN DORY | 35 |
| <i>ROASTED, MILD SPICES ZUCCHINI VARIATION, BRANDADE & RED PEPPERS FLAVORED WITH ARGON BROTH</i> | |
| RED GURNARD | 30 |
| <i>JUST SEIZED, CRISPY STUFFED ARTICHOKE WITH PEPPER, BARIGOULE JUICE WITH GREEN CARDAMOM</i> | |
| DUCKLING FROM CHALLANS | 31 |
| <i>ROASTED, SWISS CHARDS, SPICY RED FRUITS KETCHUP, WELL-SEASONED MODENE'S VINEGAR</i> | |
| FARMER VEAL | 33 |
| <i>ROASTED RUMP & CRISPY SWEETBREADS, AGRIA POTATOES & TARRAGON COULIS</i> | |
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| SAINT MARCELLIN | 7 |
| <i>« MENDIANT » FRUITS CHUTNEY</i> | |
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| ARIAGA CHOCOLATE 65%, SICILIAN PISTACHIO | 12 |
| <i>CRISPY PUFF PASTRY, CHOCOLATE GANACHE CREAM & PISTACHIO SORBET</i> | |
| LEMON HAZELNUT | 10 |
| <i>HAZELNUTS DACQUOISE, PRALINE CREAM, LEMON SORBET & CARAMELIZED HAZELNUTS</i> | |
| RHUBARB STRAWBERRY | 10 |
| <i>CANDIED RHUBARB, VANILLA BRASSÉ, FROMAGE BLANC SORBET & STRAWBERRIES WITH BASIL</i> | |
| DELICACIES | 10 |
| <i>ASSORTMENT OF 3 DESSERTS FROM THE MENU</i> | |
| DELICACIES AND THEIR COFFEE | 14 |
| DELICACIES AND THEIR TEA OR INFUSION | 15 |

 ALL OF OUR FRUITS AND VEGETABLES ARE FROM ORGANIC AGRICULTURE

 OUR FISHES ARE FROM WILD FISHING OR RAISED IN IDEAL NATURAL CONDITION (RED LABEL)

 OUR MEATS ARE FRENCH

 WE ARE WORKING EXCLUSIVELY WITH VALRHONA CHOCOLATE FROM FAIR TRADE

 THESE DISHES ARE CERTIFIED LOW ON CALORIES

SERVICE INCLUDED - ALL TAXES ARE INCLUDED IN THE PRICES