



14 July 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Peanuts



Shellfish

Soy



Eggs



Fish



Milk



Nuts



Sesame



Sulphite



Lupin



Molluscs

Mustard

Starters

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Starters						
Black truffle light bite, slow-cooked egg, poulette sauce with Jura straw wine, vol-au-vent garnish					SO 2	
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Charcoal-braised celeriac, Gorgonzola cheese, black truffle) (SO ₂	
Brook trout ceviche, green apples, blood oranges, leche de tigre, black sesame seeds)	
Chargrilled squash salad, burrata, walnuts, mountain herbs, black truffle					SO ₂	
Leek and potato velouté, green oil, chicken oyster skewer, pickles				1	SO ₂	

Main Courses

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Wood-fired "Ojo de Bife" Black Angus,						(1)	(\$O ₂)	
sweet potato mousseline, green pepper sauce												
Wood-fired monkfish			6	(*)		(1		(1)			(SO ₂)	
served as a blanquette with yellow wine, leeks, mushrooms									'			
Rib of beef grilled over the embers,)									SO ₂	
Parmesan shortcrust pastry tart, Cévennes onions, jus and herb salad											1 1	
Milk-fed veal chop cooked over the embers, chicory gratin with ham, basil sauce						(1)			
		1	1	1 1			6		1			
Whole lamb shoulder braised in a wood-fired oven.					16			5)		(3)s	SO_2	
sweet potato with dates, walnuts, sesame sauce												
Arctic char fillet cooked "en papillote" over the embers,											(SO ₂)	
smoked butter with saffron, pistachios, steamed potatoes							910					
Scallops gratin, hazelnuts,						(SO ₂	
andouille sausage, butternut squash cooked in a Josper oven												
Mountain rice, mushrooms, coriander, pigeon supreme, bird's eye chili											SO ₂	
Braised sole, steamed potatoes topped with white wine and fennel sauce				•		(1					SO ₂	
Extra Casparian Caviar				•								
Desserts												
Desserts												
Churros from my childhood, vanilla whipped cream,	(1))				(1						
dulce de leche, chocolate sauce												
Iced profiteroles with Piedmont hazelnuts)										
Chocolate soufflé, spiced pear ice cream, puffed rice						1						
Tiramisu with mascarpone mousse coffee, biscuit	())				(
World wines												
■ Ribera del Duero d.o.c. Vega Sicillia Alion 2013										1	(SO ₂)	