
Pumpkin soup, curcuma, orange condiment	11€
Gnocchi and celery sauce	12€
Mache velouté, cumin whipped cream	12€
Veal tartar, fenel and wasabi	14€
Mushroom tart, smoked eggplant caviar, vinaigrette meet juice	12€
White frittata omelet, broccoli, ricotta and garden lovage	12€

Lean fish with lemon, pak choï cabbage, laurel butter	24€
Sweetbread, lemongrass, salsify and parsnip	29€
Roasted scallops, cauliflower and vanilla white butter sauce	29€
Melanosporum truffled farmer chicken, rutabaga and celery.	32€

SHARING PLATES

Turbot in puff pastry (for 2 persons)	68€
Pork Chop « Francilin »	64€
Monkfish roasted with Tandoori massala (for 2 persons)	60€

Served with our meat: Green cabbage declination
Served with our fish : Boulangère potatoes style, curry cauliflower

CHEESES & DESSERTS

Seasonal cheese plate from Martine Dubois	11€
Suzette's crêpes	10€
Pavlova mango and passion fruit, lemon sorbet	10€
The thing with « Jivara » chocolate, hazelnut and praline	12€

MARKET MENU

24€

« Amusette »

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Veal sirloin steak, spelt and seeds risotto

Or

Cod fish, carrots and hazelnuts

*

Coffee and chocolate cream



Beef : born and raise in UK
Pork : born and raise in Spain
Chicken : born and raise in France
Veal : born and raise in Netherlands

PRIX NETS, SERVICE COMPRIS EN EUROS.
La liste des allergènes est disponible sur demande.

Chef de cuisine
REMI HENAUX

Maison Rostang
RESTAURANT