
Pumpkin soup, curcuma, orange condiment	11€
Gnocchi and celery sauce	12€
Mache velouté, cumin whipped cream	12€
Mushrooms and eggplant tart, meet juice	12€
Butternut squash and kumquat ravioli	13€
Veal tartar, fenell and Wasabi, sesame seeds	14€

Lean fish, pak choï cabbage, laurel butter	24€
Sweetbread, lemongrass, salsify and parsnip	26€
Roasted scallops, cauliflower, vanilla butter sauce	29€
Melanosporum truffled farmer chicken, rutabaga and celery. Crispy legs	32€

Seasonal cheese plate from Martine Dubois	11€
Poached pear with citrus	10€
Blood orange « crêpes Suzette »	10€
Mango and passion fruit Pavlova with lime	10€
The thing with « Jivara » chocolate, hazelnut and praline	12€

PORTIONS TO SHARE OR NOT ...

Turbot fish in puff pastry

(for 2 persons)

68€

Monkfish roasted with spices

(for 2 persons)

64€

Pork Shop « Francilin »

(for 2 persons)

64€

Beef ribs

(for 2 person)

68€

Served with our meat : Green cabbage declination

Served with our fish : Potatoes and spinach, curry cauliflower, white asparagus from Loire Valley

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

