

RESTAURANT & MARKET



ENJOY YOUR MEAL

MENU

Discovering Wagyu

140€ per person

Starter

Breaded beef tataki,
with Asian condiments ,coconut milk espuma and soy vinaigrette

1/6/7/8/11

Dishes

sirloin Japan 180gr
Mashed potatoes with truffles 7
ou
Wagyu Tomahawk 1,2kg for 2person
Mashed potatoes with truffles 7

Dessert

Japanese sweetness with yuzu liquor
Yuzu cream, matcha shortbread, meringue and candied kumquat

1/3/7/8

- OUR DRINKS -

SOFTS

Water syrup	2,50€
Coke, Coke Zero 33cl	3,50€
Badoit Rouge 33cl	3,50€
Lemonade	3,50€
Ice Tea 25cl	3,50€
Extra syrup	0,50€
grenadine, mint, lemon, peach, orgeat	

ALAIN MILLIAT'S JUICES 20cl

Bergeron's apricot nectar	4,50€
Pear williams nectar	4,50€
Sengana's strawberry nectar	5€
Pineapple juice	5€

WATERS

Evian, Badoit 50cl	4€
Evian, Badoit 1L	6€

BEERS BOTTLE

Heineken 25cl	3,50€
Heineken with syrup	4€
Blonde Vendale 33cl	5€
White Vendale 33cl	5,50€

VIRGIN COCKTAILS

Virgin cocktail	6€
Virgin mojito	8€

COCKTAILS

Mojito	10€
Mojito royal	12€

ALCOHOLS

Ricard / Mauresque	3,50€
Kir blackberry or blackcurrent	4,50€
White Martini, red Martini 6cl	5€
Gin/ Rhum/ Whisky/ vodka 4cl	8€
Kir Royal	11€

DIGESTIVES

Bailey's 4cl	Ireland	8€
Yuzu liquor 4cl	Japan	8€
Mint liquor 6cl	France	8€
Pear liquor 4cl	France	9€

WHISKYS 4cl

Jack Daniel's	Usa	9€
Tottori 3 years	Japan	12€

RUMS 4cl

Arranged rum	Réunion	8€
Diplomatico	Venezuela	12€
Dzama	Madagascar	12,50€
Black Smoke	Caraïbes	13€

Zaka	Panama	14€
Zacapa Soléra	Guatemala	14€
Kuna	Belize	15€

Jm Xo	Martinique	16€
Zacapa Xo	Guatemala	20€
A.H Riise 30ans	Îles Vierges	25€

MENU

The numbers correspond to the allergens

OUR STARTERS

Chef's Rilette, pulled beef _{7/8} 12,50€

Crispy mushroom, 14€

. Perfect egg, smoked with rosemary, fresh goat cheese* _{1/3/7}

Beef ravioli _{1/3/7/9} 15€

. Topped with parsley butter, crushed green apple and celery, parmesan cream*

Big Goat cheese St Marcellin* spring rolls, 17€

. Honey and rosemary juice _{1/7/11}

Crab freshness, spicy avocado, pomelos in jelly, rice crips _{2/11} 18€

OUR BOARDS TO SHARE

3 aged cheese board _{7/8} 12,50€

Truffled ham and Pata Negra ham board 20€

7 aged cheese board _{7/8} 26€

Coup de Coeur board _{1/7/8/11} 39€

. Goat cheese St Marcellin* spring rolls, crispy mushroom, delicatessen, cheese

- OUR BEEFS IN CAVE -

OUR MATURED PRIME RIB (for 1 or 2 persons)

. Simmental prime rib 1kg	59€
. Aubrac prime rib 1kg	78€
. Salers prime rib 1kg	85€
. Sashi prime rib 1kg	132€
. Blonde de Galice prime rib 1kg	150€

OUR MATURED TOMAHAWKS (for 1 or 2 persons)

. Black Angus Tomahawk 1,2kg	139€
. Graded Wagyu Tomahawk 1,2kg	198€

OUR BEEFS

. Simmental ribeye 300gr	27€
. Simmental beef filet 250gr	31€
. Picanha Angus beef 300gr	36€
. Chuck flap 250gr	63€

OUR WAGYU'S BEEFS

. Wagyu sirloin 200gr	Australia	46,80€
. Wagyu sirloin 200gr	Japan	108€

OUR MEAT

. Bull rib about 350gr	24€
. Grilled iberian pork pluma 250gr	30€

All our meats are served with french fries or vegetables 1/6/9

OUR DISHES

Chicken burger ^{1/3/7}	France	19,90€
. Avocado, St marcelin*, tomato puree, arugula		
Cassoulet ¹	France	26,50€
. White beans, pork belly, duck confit, Morteau's sausage, garlic sausage		
Braised lamb shank ^{1/7}	Australia	29€
. Sarladaise potatoes, full-bodied juice		

OUR FISHES

Pan-fried cod fillet ^{1/5/7/9}		26€
Salsify, crushed green apple and celery, meat juice and lemon		

THE ESSENTIAL

Truffle gnocchi ^{1/7}		24€
ham with truffles, parmesan* slices, arugula		

OUR SAUCES

Bluecheese ^{1/7} or pepper ^{1/7}

OUR SIDES

French fries, vegetables ^{1/6/9} , mashed potatoes ⁷ , arugula ¹⁰	4€
Mashed potatoes with truffles ⁷	7€
Sarladaise potatoes	8€

OUR KID DISH (maximum 11 years old) 10€

Chicken with French fries or vegetables ^{1/6/9}

OUR CHEESE

3 aged cheeses and forest berries compote plate ^{7/8}	12,50€
7 aged cheeses and forest berries compote plate ^{7/8}	26€

OUR DESSERTS

Two scoops of ice cream vanilla, lemon, raspberry, coconut ^{1/3/6/4/7/8}	6€
Vodka and Lemon sorbet ^{1/3/6/4/7/8}	9€
Lost bread, caramel and vanilla ice cream ^{1/3/6/4/7/8}	10€
MilleFeuilles vanilla – pistachio, raspberry sorbet ^{1/3/6/4/7/8}	10€
Fôret-Noire ^{1/3/7}	10€
Roasted pineapple ^{1/3/6/4/7/8} ginger caramel, passion fruit mousse , ice cream coconut	10€
Gourmet coffee / deca ^{1/3/7/8}	13,60€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread	
Gourmet Noisette ^{1/3/7/8}	13,80€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread	
Gourmet tea / verbena ^{1/3/7/8}	14,50€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread	

OUR HOT DRINKS

Espresso, deca	2,20€
Noisette coffee with milk	2,40€
Green tea Sencha, Verbena	3€

Chef Kevin Pereira

THE ALLERGENS

1 : Glutens

2 : Shellfish

3 : Eggs

4 : Peanuts

5 : Fishes

6 : Soy

7 : Lactose

8 : Nuts

9 : Celeri

10 : Mustard

11: Sesame

12 : Sulfites

13 : Lupines

14 : Molluscs

igp Saint Marcellin* (thermised cow milk)

parmesan* (raw cow milk)

goat*(pasteurized goat milk)

Prices in euro including all taxes with services.