

LUNCH MENU

59€ (drinks are not included)



MENU PROPOSED ONLY FOR LUNCH
EXCEPT BANK HOLIDAY

AMUSE-BOUCHE

GRILLED MACKEREL FROM SMALL BOAT FISHING

*Fennel, potato and dill
Marinade flavoured with citrus*

SATAY PAN SEARED "CHICKEN OYSTERS"

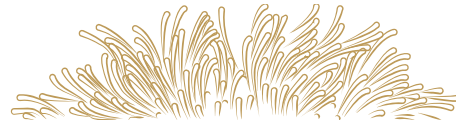
*Fregola sarda pasta as a paella
Crustacean emulsion, wood sorrel shoots*

A SELECTION OF RIPENED CHEESES BY MARTINE DUBOIS

3 pièces to choose

OR

DESSERT OF THE DAY



L'ARÔME MENU

85€ (drinks are not included)



RAZOR CLAMS AND SMOCKED SALMON

Cauliflower purée, soy sauce and oyster leaves

CARPACCIO OF SEA BASS "IKEJIME" WITH KALAMANSI VINEGAR

Hazelnuts and bitter salad

VEAL SWEETBREAD TERRINE

Corn and katsuobushi, smoked eel

PEELED CRAB MEAT

Avocado hass, Japanese rice, tomato water, avruga



LAMB SADDLE STUFFED WITH HERBS

Green peas and octopus, Corsican cheese gyosa

WILD TURBOT, COFFEE SAUCE AND CARDAMOM

Tender rhubarb with beans

ROASTED LANGOUSTINES SAKURA-FLAVOURED

Barigoule artichokes, cecina di León, juice with sakura vinegar sauce

FRENCH BEEF FILET

"Anna" potatoes, swiss chard with satay and peanuts, beef juice and spices

JOHN DORY FISH FILET WITH MORELS

Green asparagus and citrus condiment

Buckwheat, wild garlic, Arbois wine sauce (+29€)

Or

VEAL CHOP WITH MORELS (for 2 persons)

Green asparagus and citrus condiment

Buckwheat, wild garlic, Arbois wine sauce (+29€)



DISCOVERY MENU

109€ (drinks are not included)



FOUR COURSES MENU, SERVED FOR ALL GUESTS

WE SUGGEST ONE MAIN WITH MORELS (instead the main, +29€)

FOOD AND WINE MATCHES 60€
4 glasses of wine

FOR WINE CONNOISSEURS 80€
4 glasses of wine

One of them being an exceptional wine to match your Arôme

A SELECTION OF RIPENED CHEESES BY MARTINE DUBOIS (+22€/pers.)

LES GOURMANDISES DE L'ARÔME

THIN CARAMELIZED BISCUIT AND LIGHT HAY CREAM 21€
Caramelized apples and gin fizz pearls

CHOCOLATE "GRAND CRU" SHORTBREAD 21€
Milk foam and buckwheat, peanuts ice cream

CREAMY WILD STRAWBERRY FOAM 21€
Caramelized crunchy cereals, Lemon thyme sorbet and red berries tea

"GRAND MARNIER" HOT SOUFFLÉ 21€
*Tanjerine and ginger sorbet
(A pre-meal order)*

HOME MADE ICE CREAM AND SORBET 15€

LE CAFÉ GOURMAND 14€

LE THÉ GOURMAND 16€

CHAMPAGNES	12cl	-
Langlet Extra Brut Blanc de Blancs	24€	-
Billecart-Salmon Brut Rosé	25€	-
Dom Pérignon 2008	46€	

VINS BLANCS	12cl	50cl
2017 Bordeaux « Sauvignon Blanc - Sauvignon Gris » Château Pierrail	8€	33€
2018 Fiefs Vendéens « Les Clous » Domaine Saint-Nicolas	11€	45€
2017 Jurançon sec « La Part d'Avant » Camin Larredya	14€	58€
2014 Arbois « Savagnin Vieille Vignes » Amélie Guillot	15€	62€
2017 Patrimonio Domaine Giudicelli	16€	66€
2015 Pouilly Fuissé « La Croix » Domaine Robert-Denogent	19€	79€

LES GRANDS VINS BLANCS AU VERRE	12cl	-
2016 Condrieu «Jeanraude» F. Merlin	29€	-
2013 Blanc Fumé de Pouilly "Pur Sang" Domaine D. Dagueneau	38€	-
2011 Chablis Grand Cru Les Clos P. Piuze	39€	-
2013 Puligny-Montrachet 1 ^{er} Cru Les perrières E. Sauzet	44€	-
2012 Bâtard-Montrachet Grand Cru Bachelet-Monnot	69€	-
2005 Sauternes Château d'Yquem	85€	
1971 Vieux Pineau Guy Lhéraud	49€	-
Vins servis et conservés avec le système Coravin		


WINES
BY THE GLASS & CARAFS

VIN ROSÉ	12cl	50cl
2018 Vin de France (Corse) « Faustine » J. C. Abbatucci	15€	62€

VINS ROUGES	12cl	50cl
2017 Bergerac « Jour de fruit » Domaine de L'Ancienne Cure	8€	33€
2016 Côte Roannaise « Perdrizière » S. Sérol	14€	58€
2016 Crozes-Hermitage « Vieille Vignes » Tardieu- Laurent	16€	66€
2015 Nuits-Saints-Georges « Les Lavières » Domaine Rion & Fils	22€	91€
2014 Saint-Estèphe Château Haut-Marbuzet	26€	108€

LES GRANDS VINS ROUGE AU VERRE	12cl	-
2009 Châteauneuf-du-Pape Château de Beaucastel	45€	-
2014 Vosne-Romanée 1 ^{er} Cru Les Beaux-Monts Domaine D. Rion & Fils	39€	-
2005 Pessac-Léognan Château Latour-Martillac	35€	-
Vins servis et conservés avec le système Coravin		-