

First Steps

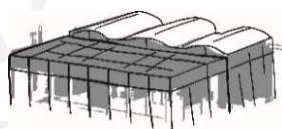
Pan seared duck "foie gras", <i>Deglazed with sweet wine, apple and mixed vegetables</i>		37€
Free range hen egg cooked "Parfait", <i>Langoustine tartare and Osciètre caviar from the house Prunier</i>	S	29€
Rigotte de Condrieu cheese ravioli, <i>Pine nuts and fermented honey</i>	✓	27€
Seasonal asparagus, <i>Mousseline sauce and black garlic from the Drôme region</i>	✓ S	26 €

Signature dish: S

Dish available in vegetarian version: ✓

All our prices include VAT and service.
Origin of our meat: France
An allergen card and detailed information on the origin of our meats are available on a simple request





Fishing Time

Half blue lobster roasted with coral butter, <i>Peas and young shoots seasoned with an escabeche</i>		60 €
Seabass quenelle, <i>Celery risotto and sorrel cream</i>	S	51 €
Red mullet stuffed with black pudding, <i>Glazed rhubarb and red wine sauce</i>		48 €

Bred Over Time

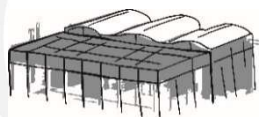
Cured rumsteak pavé from the Auvergne's mountains, <i>Early vegetables and foamed Bearnaise</i>		58€
Farmhouse squab pan seared with Bresse butter, <i>Candied thighs and burnt shallots</i>	S	56 €
Lamb saddle with an herb crust, <i>Shoulder cooked in braising juice and artichoke</i>		50 €

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Around the Cheeses

Cheeses from our region

Selected by our cheesemaker "Mons fromager et affineur"

19 €

Sweet Partition

Textures of "Ghana" dark chocolate from the Valrhona® house,
Smoked hay foam and Espelette pepper

22 €

Puffed lemon tart,
Basil flavours and hazelnut 'praliné'

21 €

Fresh and mashed seasonal strawberries,
Olive oil layered pastry and tarragon pesto

20 €

Soft mountain honey mousse,
Citrus and roasted buckwheat ice cream

19 €

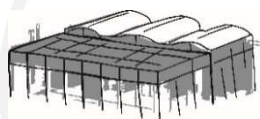
**Gourmet inspirations from our pastry chef and his team*

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Menu Renaissance

130 €

Seasonal asparagus,
Mousseline sauce and black garlic from the "Drôme" region



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Pan fried duck "foie gras",  
*Deglazed with sweet wine, apple and mixed vegetables*

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Flamed mackerel,
Marinated seaweed and ginger beurre blanc

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Farmhouse squab pan seared with Bresse butter,  
*Candied thighs and burnt shallots*



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Soft mountain honey mousse,
Citrus and roasted buckwheat ice cream

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Textures of "Ghana" dark chocolate from the Valrhona® house,  
*Smoked hay foam and Espelette pepper*

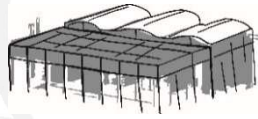
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## Menu in 4 Movements

94 €

Free range hen egg cooked "Parfait",  
*Langoustine tartare and Osciètre caviar from the house Prunier*



Flamed mackerel,  
*Marinated seaweed and ginger beurre blanc*



Lamb saddle with an herb crust,  
*Shoulder cooked in braising juice and artichoke*



Fresh and mashed seasonal strawberries,  
*Olive oil layered pastry and tarragon pesto*

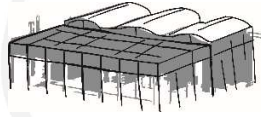
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## Garden Gourmet Menu

78 €



Vegetarian creations

Served in 4 courses

Following the season

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[www.villaflorentine.com](http://www.villaflorentine.com)



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OFFICIAL PARTNERS 2025

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Signature dish: 

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