

Timeless

First steps

Texture of open ground tomatoes,
Herbaceous sorbet



30 €

Red mullet just stiffened
Mushroom salad

39 €

Organic egg 'parfait'
Seasonal vegetables



28 €

Almost as a 'pâté en croûte'
Spicy condiments

29 €

Langoustines gratin with miso
Iced infusion

42 €

Summer's glimpse

Daily ravioli



29 €

Timeless

Risotto of the season



26 €

Signature dish:



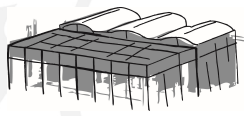
Dish available in vegetarian version:



- All our prices include VAT and service - Origin of our meat: on request



RELAIS &
CHATEAUX



Timeless

Fishing time

Arctic char quenelle <i>Lemon emulsion</i>		43 €
Back of turbot in scales <i>Charlotte Potatoes with saffron</i>		58 €
Octopus with tandoori spices <i>Siphoned squid ink butter</i>		41 €
Sole meuniere served for two		49 € / pers.

Breeds, matured over the time line

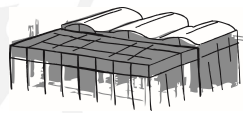
Roasted sweetbread <i>Vanilla flavored sauce</i>		56 €
Bresse poultry in two ways <i>Thick gravy</i>		54 €
Farmhouse pigeon cooked on the bones <i>Candied legs</i>		52 €
Filet of Simmental beef <i>Cooked and raw</i>		59 €

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Around the cheeses

Cheeses from our region 16 €
Selected by 'La fromagerie Richard'

To finish with some classics of the pastry

Bourdaloue tart 18 €
*Created around 1850 in the Parisian street of the same name.
This pastry initially made of crushed almonds, eggs, sugar and Kirsch is frequently associated with pears.*

Saint-Honoré 18 €
The Saint Honoré, named after the patron saint of bakers, was invented around 1850 at Chiboust, which was the most famous Parisian pastry shop of the time (Saint-Honoré street)

Grand cru dark chocolate in different textures 18 €
Introduced to France by Anne of Austria in 1616, chocolate and its industry have made the 'Rhône-Alpes' region and more particularly the city of Saint-Etienne its national capital.

Hot 'soufflé' 20 €
*A mystery hangs over the inventor of this dish.
We picture him dining with Louis XV, surrounded by marquises with balloon hairstyles.
'Sir Soufflé' would be Antoine Beauvilliers, the cook of the Sun king, Louis XIV*

To share...

The Villa Florentine dessert
(for 2 people)



16 € / pers.

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6 course menu

125 €

Texture of open ground tomatoes,
Herbaceous sorbet

Organic egg parfait,
Seasonal vegetables

Octopus with tandoori spices,
Siphoned squid ink

Farmhouse pigeon cooked on the bones,
Candied legs

'Grand cru' dark chocolate in different textures

Bourdaloue tart with seasonal fruits

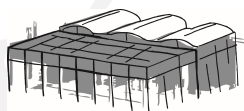
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5 course menu
105 €

Texture of open ground tomatoes,
Herbaceous sorbet

Octopus with tandoori spices,
Siphoned squid ink

Farmhouse pigeon cooked on the bones,
Candied legs

Grand cru dark chocolate in different textures

Bourdaloue tart with seasonal fruits

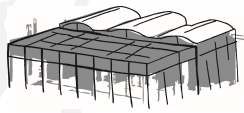
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RELAIS &
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4 course menu

89 €


Texture of open ground tomatoes,
Herbaceous sorbet

Octopus with tandoori spices,
Siphoned squid ink

Farmhouse pigeon cooked on the bones,
Candied legs

Bourdaloue tart with seasonal fruits

Signature dish: 

Dish available in vegetarian version: 

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Vegetable garden menu

77 €



Vegetarian declination

Served in 4 courses

Following the season

Signature dish:



Dish available in vegetarian version:



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