

Heart of Rose

our privilege menu

Carpaccio of Scampi with Oliv Oil

Carpaccio de Langoustine à l'Huile d'Olive

or

Pan-cooked Duck Liver on Spinach Leaves

Foie Gras Chaud de Canard sur Feuille d'Epinard

or

Entire Shelled Lobster Served Warm with a Salad of Green Beans

Salade de Homard en Habit Vert, Servie Tiède

or

Warm Foie Gras in Pastry with Seasonal Mushrooms

Croustade de Foie Gras Chaud, Champignons du Moment

or

Ravioli of Duck Foie Gras, with a Port and Truffle Reduction

Ravioles de Foie Gras de Canard au Jus de Porto & Truffes

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Turbot Filet, Lemon Butter

Blanc de Turbot Sauvage, Beurre Citronné

or

Wild Coastal Sea Bass, Browned in Virgin Olive Oil

Bar Sauvage de Nos Côtes, Doré à l'Huile d'Olive Vierge

or

Breton Lobster is removed from the shell and a delicate coating added, before being returned to the shell and oven-browned.

Homard Breton en Carapace de Pierre Orsi

or

Lobster sections in artichoke barigoule

Tronçons de homard en barigoule d'artichaut

or

An entire young pigeon oven-cooked with preserved garlic cloves, deboned, served with rice,

Garnished with foie gras-topped toasts - FR

Pigeonneau en Cocotte aux Gousses d'Ail Confites en Chemise

or

Pan-cooked beef filet, Green Pepper of Madagascar - FR

Filet de Boeuf au Poivre de Madagascar

or

A single roasted and grilled sweetbread, with a reduction of its juice - EU

Ris de Veau Rôti à l'Ancienne, Vrai Jus

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Cheese Selection from the Regions of France and Choice of Dessert

Fromages de Notre Belle France & Carte des Desserts

190 euros

The initials at the end of the line, indicate the origin of the meat proposed