

Menu Card

TOUS NOS PLATS
SONT FAITS MAISON !



39€ STARTERS + DISHES + DESSERTS

(From Wednesday to Sunday)



Starters

14 €

Tomato "Candy Apple Style," burrata, pesto, tomato vinaigrette 

Red lentil cake, beetroot purée

Gravlax salmon tartare with mango, passion fruit vinaigrette

Pink shrimp tiramisu, smoked garlic mascarpone

Homemade smoked salmon, corn blinis (Supplement of €10)

Pan-fried foie gras escalopes with spiced bread sauce (Supplement of €10)



Dishes

25 €

Vegetable tempura, herb yogurt sauce 

Saffron salmon and bouchot mussel blanquette, coconut milk risotto

Lightly smoked duck breast, parsnip purée, sweet and sour sauce

Slow-cooked veal rump, Noilly Prat cream, black tagliatelles

Peppered rump steak, new potatoes

Beef fillet, Béarnaise sauce (Supplement of €10)



Cheese (alone or to share)

10 €

Mature cheeses plate



Desserts

10 €

Our specialty, the authentic Tarte Tatin*

Chestnut Mont Blanc

Chocolate fondant, pistachio cream

Praline ice cream vacherin

*The sisters Stéphanie (1838-1917) and Caroline Tatin (1847-1911) opened the Hotel Tatin in 1894, combining their talents in cooking and hospitality. The restaurant of the two sisters had the honor of being featured in the first Michelin Guide, published in 1900. Today, we proudly serve the authentic Tarte Tatin, staying true to the original recipe (without cream, ice cream, etc.) passed down by the Tatin sisters for over a century. We are happy and proud to continue this tradition.

Children's Menu

(Under 13 only or a supplement of 10€)

15 €

Dishes

Creamy pasta shells with white ham from our childhood

Desserts

Chocolate cream

or

Artisanal ice cream (2 scoops of your choice): chocolate, vanilla, or strawberry

