

A la carte

LA COUR DES SAVEURS-RESTAURANT

OUR APPETIZERS

Earth & Sun	12.00€
Perfect egg, eggplant caviar, lemon yogurt, crispy mountain ham, and Espelette pepper.	
Sun & Mediterranean	12.00€
Seasonal tomatoes, burrata, fresh basil, homemade pesto, and vinaigrette.	
Shorelines & Freshness	14.00€
Pan-fried prawns, lemon labneh, pickled cucumber, herb-infused oil, and lime.	
Blossom & Foie Gras	18.00€
Duck foie gras terrine cake, late spring dried flowers, toasted bread.	

OUR MAIN DISHES

Summer Gardens	19.00€
Polenta cake, herb Greek yogurt, zucchini, preserved lemon, green apple, toasted almonds, and seasonal vegetable composition.	
Orchard & Meadow	25.00€
Chicken breast, grilled succrine lettuce, pea purée, yellow peach compote, and lemon thyme jus.	
Anise & Tide	27.00€
Fish of the day, roasted fennel, fennel salad, and light aniseed sauce.	
Roots & Embers	31.00€
Roasted pork tenderloin, thyme-scented morels, roasted onions, carrots, and pepper sauce.	

CHEF'S GRILLS & SALADS

Beef Tartare	23.00€	Salad	18.00€
Beef tartare, seaweed mustard, wakame, pickles, capers, homemade fries, and salad.		Succrine lettuce, multicoloured cherry tomatoes, homemade crispy chicken, perfect egg, aged Parmesan, croutons and Caesar dressing.	
Rib of beef, 1kg, 2 people	82.00€	Burger Cité Royale	24.00€
Grilled prime cut of beef, sharing sides : fries and salad.		Ground beef patty, cheddar, caramelized onions, bacon, yellow peach & homemade fries.	

OUR DESSERTS

Apricot & Oat	11.00€	Salt & Andes	13.00€
Roasted apricots, vanilla cream, oat crumble, and apricot sorbet.		Lime-marinated melon, white chocolate mousse, salted butter caramel, and crispy shortbread.	
Cherry & Chocolate	12.00€	Cheese Platter	15.50€
Macerated cherries, dark chocolate mousse, cocoa biscuit, and dark chocolate ice cream.		A selection of aged cheeses, featuring regional specialties from here and abroad, for lovers of fine flavors.	