



IDÉAL 1850

MONT D'ARBOIS

FINGER FOOD TO SHARE

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| Platter of dried meat from the Alps, butter and gherkins | 23 € |
| Pizza with melanosporum black truffle <i>Baby leaf rocket lightly coated in vinegar</i> | 56 € |
| Bellota-Bellota® mini sardines <i>Farmhouse bread toast and citrus fruit butter</i> | 17 € |
| Terrine made with game from the Ferme des Trente Arpents <i>Pear and red onion chutney, farmhouse bread toast</i> | 22 € |
| Plate of Bellota-Bellota ham | 29 € |

STARTER

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| Carpaccio of organic Black Angus beef, condiments and parmesan <i>Mesclun salad mix with hazlenut vinaigrette</i> | 26 € |
| Pumpkin soup, white truffle cream | 24 € |
| Roma tomato salad with basil-infused olive oil <i>Bufala mozzarella balls</i> | 22 € |
| Home-made citrus gravlax salmon, blinis and cream with dill | 25 € |
| Plate of Bellota-Bellota® Iberian ham 100gr | 29 € |
| Sea bream ceviche with herb oil and caviar | 59 € |
| Gillardeau n°3 oysters | 6 oysters 18 € 12 oysters 34 € |
| Stuffed camus artichokes (<i>onions, carrots, lemons, shallots, bacon</i>) <i>Lamb's lettuce with truffles</i> | 24 € |

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MAIN COURSE

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| Rossini-style fillet of Angus beef <i>Ratte potato mousseline and Perigord sauce</i> | 65 € |
| The Mac Rothschild burger, home-made French fries | 41 € |
| Creamy black truffle risotto | 56 € |
| Fillet of sea bass cooked on the plancha grill <i>Green vegetables, Yuzu cream</i> | 42 € |
| Tagliatelle with black truffle | 59 € |
| Steak tartare <i>Home-made French fries and baby leaf salad with aged balsamic vinegar</i> | 36 € |
| Italian-style hand-cut beef tartare (pesto, parmesan etc.) <i>Home-made French fries and baby leaf salad with aged balsamic vinegar</i> | 37 € |
| Steamed seasonal vegetables, virgin oil with herbs | 26 € |
| Pella des Aravis (cheese and potato bake) <i>Mesclun salad mix with old balsamic vinegar</i> | 31 € |
| Lamb shanks cooked for seven hours <i>Gratin Dauphinois</i> | 35 € |
| Black truffle supplement 10g | 55 € |

SPIT-ROAST OF THE DAY

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| Free-range chicken 36€ | Rack of veal 39 € |
| <i>Served with Gratin Dauphinois, mesclun salad mix with old balsamic vinegar</i> | |

CHILDREN'S MENU

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| Steak haché (burger patty) or chicken nuggets or sea bass goujons <i>Home-made fries or green vegetables, sweet surprise</i> | 16 € |
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CHEESE

Brie from the Ferme des Trente Arpents with truffles

19 €

DESSERT

Blueberry tart, yoghurt ice-cream

15 €

Plate of fresh mango

17 €

Tiramisu with cocoa

15 €

Profiteroles, chocolate sauce

16 €

Mövenpick sorbet and ice-cream

13 €

TO SHARE

Blueberry pizza, double cream ice cream

21 €

Proud of our suppliers !

Meat (Boucherie Metzger), Shellfish-seafood (Maison Reynaud), Market gardener (Primeurs Passion)

We have at your disposal the allergens list present in the recipes