



# IDÉAL 1850

MONT D'ARBOIS

## FINGER FOOD TO SHARE

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

## STARTER

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

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## MAIN COURSE

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

## SPIT-ROAST OF THE DAY

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

## CHILDREN'S MENU

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