



Dinner A Ybi



19h00 - 21h30



: cf. GhUfhfg...



Fried King prawns wrapped in a crispy potato, 17 €
Quinoa salad, Guacamole & citrus fruit slices, Sweet & sour sauce.

Slow cooked organic farm Egg 67°C, 15 €
Cockles & clams fricassée with seasonal vegetables, Shellfish emulsion.

Homemade smoked Salmon "Label rouge" duo, 19 €
Marinated with dill, Candied lemon whipped cream & Granny smith sorbet.

Creamy parsnip soup, 14 €
Pan seared foie gras, Chopped Chestnut.



... To Follow



ORIGIN OF
OUR MEATS :
FRANCE, EU

Roasted Turbot served in casserole dish, 36 €
Winter vegetables fricassée & Celery purée.

Lake Char fillet cooked with crayfishes, 32 €
Mix of sand carrots & cardamom, Bisque reduced jus.

Free-range Chicken supreme stuffed with mushrooms, 24 €
Polenta cake & Seasonal vegetables.

Rossini beef tenderloin, 36 €
Homemade brioche & reduced jus, "Robuchon" signature mashed potatoes.

Whole roasted Veal sweetbreads, 34 €
Truffle honey glazed salsify, Jerusalem artichoke cream & Truffle jus.

Melanosporum black truffle Arborio risotto, 28 €
Rocket salad & Parmesan cheese shavings.

Extra Sides Dishes

Homemade purée	5 €	Salad mix	4 €
Seasonal vegetables	7 €	French fries	6 €



Ours Sweets

Homemade Desserts buffet & Delicacies of all kinds 18 €
Let yourself be attracted as many times as you wish...

