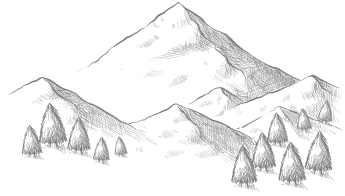


Le Sidonie



To initiate the meal

Warm leeks with truffle vinaigrette **35€**

Eggs mayonnaise tuna and trout **26€**

Marinated salmon gravlax with spices, pastrami, blinis and cream **38€**

Gourmet salad with lobster, foie gras, green beans and mushrooms **58€**

Twelve snails garnished with parsley and garlic **35€**

Roast bone marrow, toasted bread, fleur de sel **24€**

Traditional foie gras terrine with fruit chutney **38€**

Poultry pâté crust, veal sweetbreads and foie gras, salad **35€**

Before concluding

Risotto with oat milk, artichokes and truffles **52€**

Roasted scallops, gnocchi, watercress cream **48€**

Chicken suprême, Albufera sauce with morels, spinach **48€**

Paillard of grilled salmon, beurre maître d'hôtel, spinach **44€**

Charolais beef tartar knife-ground, french fries **44€**

Veal escalope Milanese style, capers, anchovies, roasted polenta **54€**

Wagyu beef fillet, red wine sauce and truffle purée **80€**

Breaded stuffed pig's trotter, mustard pig's juices and mashed potatoes **48€**

Poke bowl vinegared rice, avocado, mango, red cabbage, smoked salmon, soy and sesame sauce **48€**

Last pleasure

Selection of cheeses from our mountain **19€**

Dessert of the day **19€**

Coupe glacée (vanilla, pistachio, chocolate ice cream and coffee, strawberry, lemon sorbet) **12€**