Le Sidonie

STARTERS

Seasonal pâté croûte, salad 35€

Salmon gravlax marinated with pastrami spices, blinis 38€

Twelves snails with parsley 35€

Marrow bones, salt flower 24€

Scallop carpaccio marinated with black truffle 42€

Terrine of foie gras, fruit chutney and toast 38€

MAIN COURSES

Charolais beef tartare, served and seasoned in front of you, french fries 44€

Gourmet salad, lobster, foie gras, french bean, mushrooms 58€

Salmon escallop grilled, maitre d'hôtel butter and creamy spinachs 44€

Lobster quenelle, spinach and mushrooms, shell cream 60€

Roasted scallops, potatoes gnocchis, watercress cream 48€

Veal Milanese escallop, anchovies, capers, roasted polenta 52€

Fillet of French Wagyu beef, red wine sauce and truffle purée 80€

DESSERTS

Selection of local cheeses, bread, butter 39€
For 2 peoples

Desserts of the day 19€

Coupe glacée 12€
Ice cream: *Vanilla, Chocolate, Pistachio* Sorbet: *Coffee, Strawberry, Lemon*

Service compris, prix nets. La carte est susceptible d'évoluer. Merci de nous signaler toute allergie ou intolérance alimentaire.