

Return of the Touch of Excellence!

2-Michelin Star Chef

# Franck Putelat



*Apéritif: Louis Roederer "Brut Premier" Champagne*

## **Amuse-bouche**

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## **Starters**

*Tartare of Beef, Tenderloin, Tarbouriech Oyster, Puffed Potato*

*Louis Roederer "Brut Premier" Champagne*

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*Crème du Barry, Scallop, Cauliflower, Oscietra Caviar*

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*Celery, Black Truffle, Hazelnut*

*2015 Domaine Vacheron Sancerre Blanc, Loire*

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## **Mains**

*Sea-bass à la Grenobloise, Shallots, Lilliput Capers*

*2015 Domaine Vacheron Sancerre Blanc, Loire*

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*Saddle of Lamb, Aubergine Moussaka, Quinoa*

*2009 Domaine Puech Noble Rouge, René Rostaing, Coteaux de Languedoc*

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## **Dessert**

*Popcorn, Chocolate, Caramel, Passion Fruit*

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## **Mignardises**

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*Coffee or Tea*



**VIE**  
HOTEL

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