

SPRING

NICOLAS BEAUMANN

Maison Rostang

Spring 2025 Carte

STARTERS

GREEN ASPARAGUS FROM PROVENCE 62€
Cooked with lemongrass and iced in its own juice,
sorrel ice cream and mild curry vinaigrette

PERSICUS CAVIAR 115€
Agria potatoes mellow, watercress,
smoked cream

LAKE PIKE 68€
Tender quenelle and lobster cream,
puffed rice

LANDES DUCK FOIE GRAS 68€
Macerated with wild thym and mint,
then poached in a strong consommé,
crunchy peas and redcurrant jelly

FISHES

« PETIT BATEAU » SOLE 89€
Cooked meunière swiss chard and tangy apple,
shellfish cream with vermouth

BRITTANY LOBSTER 110€
Confit in a pepper and lime butter,
celery and lobster

Dishes on the menu may contain one or more of the 14 allergens. A detailed list is available upon request.
Our meats are of French origin.

The restaurant does not accept payments by check. Prices are net in euros, tax included - Service included

MEATS

BRESSE CHICKEN

86€

The supreme marinated in walnut water, meadowsweet salsify
and yellow wine juice,
leg prepared « à la Miron-ton »

WAGYU BEEF SIRLOIN « GRADE 5 »

92€

Barbecue-cooked, «other parts» compression glazed with jus,
sand carrots and green shiso

PRESSED DUCKLING « AU SANG »

88€/pers

Served for two people,
beetroot cooked in their own juice and cranberry gel

OUR SELECTION OF SEASONAL MATURED CHEESES

32€

« ALLÉOSSE »

DESSERTS

ICED RHUBARB

32€

In vanilla juice, delicate coconut cream,
purple shiso sorbet

INDONESIAN COFFEE AND CHOCOLATE 65%

32€

Brownie biscuit, cardamom ice cream,
spiced bitter sauce

GRAPEFRUIT

32€

Fresh and candied, tarragon and lime sorbet,
crispy tuile and reduce orange juice

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