

SPRING

NICOLAS BEAUMANN

Maison Rostang

Lunch Menu

3 courses for 85 €

* 4 courses for 105 € *

LEEK HEART

Flame-cooked confit, «Belon oyster», champagne cream,
leek and blood orange vinaigrette

* LAKE PIKE *

Tender quenelle and lobster cream, puffed rice

VEAL CHEEK

Confit with Syrah wine,
raw beetroot and pear «Conférence»

ICED RHUBARB

in vanilla juice, delicate coconut cream,
purple shiso sorbet

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