

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

<b>BRESSE CHICKEN</b> The supreme marinated in walnut water, meadowsweet salsify and yellow wine juice, leg prepared « à la Mironton »	86€
<b>WAGYU BEEF SIRLOIN « GRADE 5 »</b> Barbecue-cooked, «other parts» compression glazed with jus, sand carrots and green shiso	92€
<b>PRESSED DUCKLING « AU SANG »</b> Served for two people, beetroot cooked in their own juice and cranberry gel	88€/pers
<b>OUR SELECTION OF SEASONAL MATURED CHEESES</b>  « ALLÉOSSE »	32€

## DESSERTS

<b>ICED RHUBARB</b> In vanilla juice, delicate coconut cream, purple shiso sorbet	32€
<b>INDONESIAN COFFEE AND CHOCOLATE 65%</b> Brownie biscuit, cardamom ice cream, spiced bitter sauce	32€
<b>MARA DES BOIS STRAWBERRY</b> Marjoram-flavored sorbet, minty cream and reduced juice with Siltimur berries	32€

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