

SUMMER

NICOLAS BEAUMANN

Maison Rostang

Summer 2025 Carte

STARTERS

CHERRY TOMATOES 58€
Gently candied whole, concentrated tomato
water, basil ice cream

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

LANDES DUCK FOIE GRAS 78€
Macerated with wild thym and mint,
then poached in a strong consommé,
crunchy peas and redcurrant jelly

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

FISHES

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

BRITTANY LOBSTER 110€
Confit in a verbena butter, chanterelles
and sour cherries, press juice

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

DESSERTS

APRICOT In vanilla juice, delicate almond cream, basil sorbet	32€
INDONESIAN COFFEE AND CHOCOLATE 65% Brownie biscuit, cardamom ice cream, spiced bitter sauce	32€
MARA DES BOIS STRAWBERRY Marjoram-flavored sorbet, minty cream and reduced juice with Siltimur berries	32€

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