

T E T E D O I E

## Starters

Salted & marinated Sardines,  
Fennel custard & Verbena emulsion

30 € ■

Local Trout just confit, Zucchini & nutty Butter

35 € ■

Lobster Carpaccio, Tomatoes in 3 ways & Cherries

40 € ■

## Fishes & Sea Food

« HTV » **signature dish**

Lobster & crunchy braised Calf's head,  
Cabbage & Lobster ice-cream

Half – 52€ ■

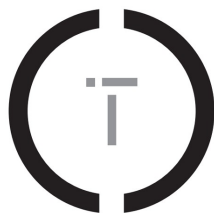
Whole – 86 € ■

Steamed Monkfish with Curry crust,  
Zucchini & Lovage

38 € ■

Line Fish cooked with Butter  
**(served for 2 upon deliveries)**

120€ ■



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## Meats

Roasted Guinea-fowl supreme with Tandoori,  
Celeriac's Cappelletti,  
Preserved Lemon & Lemon balm  
42 € ■

Roasted Pigeon, Snow Pea, Wild Asparagus  
St George's Mushrooms & Verbena-Polenta  
44 € ■

Veal's Sweetbread cooked meunière,  
Eggplant, Raspberry & Sorrel  
52 € ■

## Vegetal

Rhubarb, Quinoa & mixed spices' sauce  
30 € ■

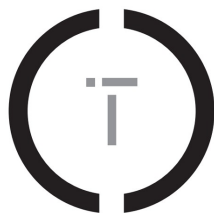
Free-range Egg cooked at 64 °,  
black Garlic & summer Truffles  
32 € ■

## Cheeses

Fresh Goat cheese from "Ouroux",  
Cucumber & Mint from our garden  
9 € ■

### The Cheese Trolley

Hervé Mons, MOF 2000 / Etienne Boissy, MOF 2004  
La Mère Richard / Le Berger des Dombes  
All our cheeses are from region "Auvergne & Rhône-Alpes"  
15 € ■



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## Desserts

### To order at the beginning of the meal

Burlat Cherries with spices,  
Pistaccio mousse & fresh Almond ice cream  
17 € ■

Orange blossom hot soufflé, Sesame crisp & Raspberry  
16 € ■

Charlotte Strawberries,  
Almond soft cake & Basil-Lime Sorbet  
17 € ■

Variation of Altapaz Chocolate, pure Guatemala,  
Avocado & Thyme-Lemon sorbet  
18 € ■

Chief Pastry Creation  
16 € ■

### **Gluten free**

Redberries swirl & Blackcurrant-Violet sorbet 17 € ■

## Waters

### **Filtered Waters**



Bottle of 75 cl still or sparkling water

Bottle of 50 cl still or sparkling water

### **Mineral Waters**

Evian: 7 € 100cl / 4 € 50cl

Badoit: 7 € 100cl / 4 € 50cl

Saint Géron : 8 € 75 cl

Chateldon : 7 € 75cl

## The Bread

Bakery Drap

## The Meats

Pigeon & Guinea-fowl : France

Veal : Sweetbread/France – Head/EU

## Home Made



All our dishes are home made and are elaborated on site with raw products.