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Starters

Duck Foie Gras terrine, candied Tangerine,
Pumpkin espuma & Walnut

34 € ■

Oyster, sour Cream from Bresse & marinated Grapes

34 € ■

Pan - Seared Crawfish, Butternut pickles and Anis sauce

35 € ■

Smoked blue Lobster, Turnips,
“Comice” Pears & red Sichuan Pepper

40 € ■

Fishes & Sea Food

Pan-seared french Scallops, Mushrooms & sweet spicy sauce

40 € ■

Steamed & Glazed wild Turbot,
Brussel Sprouts, Cuttlefish and “Genevoise” Sauce

44 € ■

« HTV » signature dish

Roasted blue Loster tail and claws,
Braised calf’s head, Lentils and Lobster emulsion

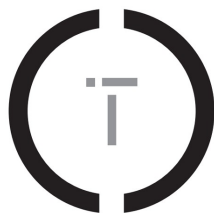
Half – 52€ ■

Whole– 86 € ■

Line Fish cooked Meuniere
(served for 1 or 2, upon deliveries)

60 € ■

120 € ■



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Meats

Roasted Pork, Loin Pig's trotters crusts,
Prunes, Cereales, Red Cabbage & Whisky emulsion
40 € ■

“Colvert” Duck in two ways:
Roasted filet, slow cooked legs with Ceps,
Pistachios Figs & Beetroots
42 € ■

Roasted Pheasant hen, Leeks, Cranberry & Chestnuts
44 € ■

Salers roasted beef rib, Chards and Foie Gras (1kg)
(served for two)
120 € ■

Vegetal

Seasonal Wild Mushroom declination
40 € ■

Cheeses

Fresh Goat cheese from “Ouroux”, Figs & Tarragon
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

Chief Pastry Creation

16 ■

Light Vanilla mousse & Opalys Chocolate,
Granny Smith Apple & candied Ginger sorbet

18 ■

Comice Pear, Green Cardamom,
Sponge Cake and Salty caramel

19 € ■

Hazelnut hot soufflé, Tangerine Marmalade,
Kalamansi Tangerine sorbet

20 € ■

Variation of Samana Chocolate from Dominican Republic,
Passion fruit Mango sorbet & Tonka bean

21 € ■

Gluten free

Citrus whildwind, Yuzu cream,
caramelised Pop Corn & Meringue

19 € ■

Waters

Filtered Waters



Bottle of 75 cl still or sparkling water 5 €

Bottle of 50 cl still or sparkling water 3 €

Mineral Waters

Vittel : 7 € 100cl / 4 € 50cl San Pellegrino : 7 € 100cl / 4 € 50cl

Chateldon : 7 € 75cl

The Bread

Bakery Drap

The Meats

Veal: EU Pork: France Pheasant hen: France

Beef: France Duck: UK & France

Home Made



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