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Cuisine from our Regions

Pike fillet slowly steamed,
Orange, Carrots & Pike emulsion

Roasted local Pork tenderloin, braised & glazed cheek,
Celeriac, Potato & Melanosporum Black Truffle

Saint Marcellin cheese from La Mère Richard
Chicory & Pear

Dark Chocolate hot Soufflé,
cottage Cheese-Tchuli Pepper ice cream

65€ (drinks not included)
Optional Cheese trolley: 15€



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Discovery & Gourmet

Duck “Foie Gras” parfait & Quince,
Bread stick with Espelette Chilli & Quince vinegar jelly



Pan-seared scallops with Colonata bacon,
Salsifis, Parsnip & roasted Hazelnuts



Crispy Veal sweetbread,
Cabbage(s), Light mash Potato & Jus with Savagnin wine



Almond shortbread & Kampot pepper,
Crispy meringue, Granny smith Apple
Compote & sorbet

80€ (drinks not included)
Optional Cheese trolley: 15€



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Blue Lobster & Shells

Lobster Ravioli & Citrus-pepper broth



Pan-Seared Scallops
Lobster cream & Sorrel coulis



Lobster Claw poached in butter,
Squash custard, Buckwheat & spicy Lemon Jelly



« HTV » signature dish
Confit carrots, crunchy braised calf's head,
Melanosporum Truffle, Lobster medallion & emulsion



Coconut & Lime mousse
Mango-Passion fruit bavarois & Sorbet

*The combination between Lobster & Calf's Head is my signature dish.
Precursor of this bond since 1987, I develop this recipe
Depending on seasonal products & always
served with a delicious lobster & carrot reduction*

*Bon appétit
Christian Tetedoie*

100€ (drinks not included)
Supplement cheese Trolley 15€



T E T E D O I E.

Tasting Menu

A menu composed of 7 dishes chosen by the chef

Served for the whole table

130€ (Drinks not included)
Cheese selection included

“Allergen information is at your disposal at the front desk”