



Driven by a passion that began in childhood, Chef Nancia ANDRIANTSALAMA found her calling early on: a cuisine that is authentic, generous, and deeply vibrant.

From Madagascar, where she grew up at the crossroads of multiple culinary influences, to France, where she trained at the Lycée hôtelier de Challes-les-Eaux, her career path has been shaped by clarity, curiosity, and rigor.

Through demanding experiences in fine dining, she has refined her technique, developed her vision, and established a style of cooking that reflects her personality: elegant, comforting, and open to the world. Her inspirations draw as much from the foundations of French cuisine as from the richness of Malagasy flavors, with hints of other cultures.

Today, surrounded by a dedicated and passionate team, both in the kitchen and in the dining room, she brings to life a place where sharing, attention, and the joy of hospitality are essential.

Together, they work with heart, generosity, and care to offer you much more than a meal: a warm, indulgent, and sincere experience.

The entire team wishes you a truly wonderful dining experience.

*"It's impossible said Pride.
It's risky said Experience
It's pointless said Reason.
Give it a try, whispered the Heart."*

William Arthur Ward



MENU PLAISIR

Mise en bouche

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RACINE D'HIVER

Roasted parsnip, melting broth, cardamom and cumin mousseline,
Fresh coriander and tangy apple

or

LE DAMIER

Gin-cured gravlax salmon,
A medley of multicoloured beetroot, crunchy seeds

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JARDIN D'ASIE

Delicately cooked cod, cappuccino-style spinach,
Light katsuobushi foam, young watercress and shiso shoots

or

BALADE CHAMPÊTRE

Iberian pork pluma, smoked bacon emulsion,
Rich sage jus, a selection of corn preparations

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LE BABA DE WILLIAM

Poached pear and curry pickles,
Cumin-scented cream, caramelized pumpkin seeds

or

DÉLICE D'AGRUMES

Light mandarin mousse, lemon madeleine,
Black sesame, sweet carrot, ginger-infused sorbet

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Mignardises

€ 59 per person



MENU EXQUIS

Mise en bouche

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L'EFFEUEILLÉ

Pink veal carpaccio, cauliflower and truffle-scented vinaigrette,
Preserved lemon condiment and smoked toasted bread crisp

or

LA NACRE

Scallops with beurre noisette,
Jerusalem artichoke espuma with Voatsiperifery pepper,
Crunchy hazelnuts and fresh herb coulis

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L'OR MARIN

Monkfish with warm spices, confit turnips and citrus cream,
Yuzu pearls, saffron-infused fish jus, emulsified with butter

or

VELOURS CARMIN

Braised beef cheek, sweet potato croustis,
Seared foie gras, red wine sauce infused with lemongrass

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The In-Between, a signature cheese creation

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FINGER EXOTIQUE, FAÇON ROCHER AUX AMANDES

Banana marmalade, passion fruit crémeux
Pineapple compote, cactus and lime sorbet

ou

GOURMANDISE CHOCOLAT-CAFÉ

Coffee and hazelnut crunch,
Cappuccino cream and intense vanilla cloud

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Mignardises

€ 75 per person



MENU ÉVASION

Mise en bouche

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LA NACRE

Scallops with beurre noisette,
Jerusalem artichoke espuma with Voatsiperifery pepper,
Crunchy hazelnuts and fresh herb coulis

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LE MARBRÉ

Guanciale-marbled beef, lightly seared
Sweet onion consommé, crisp vegetables with truffle aromatics

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A touch of freshness to revive the taste buds

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CONFLUENCE

Pan-seared turbot, wakamé-style savoy cabbage with toasted sesame,
Seasonal mushrooms, reduced meat jus and crispy cabbage

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The In-Between, a signature cheese creation

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LE DESSERT

Dessert of your choice from the menu

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Mignardises

€ 95 per person



We take orders until 12.30 pm for lunch and 8.30 pm for dinner.

LUNCH TIME

Wednesdays, Thursdays, and Fridays (except bank holidays)

from 21 October to 23 October 2026

MENU ÉPHÉMÈRE

Mise en bouche

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Lamb ravioli, a rich red cabbage reduction,
Glazed carrots with tops

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Pan-fried haddock fillet, saffron beurre blanc,
Millefeuille of roasted potatoes

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Paris-Brest-style praline choux pastry,
Light chocolate ice cream

€ 38 per person



Wine pairing & hot drink + €10

*One glass of wine from our current
selection and a hot drink*

FORMULE INSTANT DE LA CHEFFE

Choose from the 'Éphémère' menu:

Starter – Main course

or

Main course – Dessert

Drink included: coffee, tea or herbal tea

€ 29 per person



Menu Jeune Gourmef

Appetizer - Main Course - Dessert : €19

Main Course - Dessert or Appetizer - Main Course : €16

Up to 12 years old



Sweet potato soup, small croutons

ou

Smoked trout, parsnip roasted in broth, green oil

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Meat or Fresh Fish

Mashed potatoes, seasonal vegetables, or homemade fries

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Ice cream

or

Sorbet

or

Chocolate cake

