

LUNCH FORMULAS

*Monday to friday from 12:00 pm to 02:30 pm.
(Please refer to the server)*

Grand Duc pastas : 15 euros
Starter & main course or Main course & dessert : 21.50 euros
Starter & main course & dessert : 27 euros

BRUNCH

Sunday from 10:30 am to 15:00 pm.

All inclusive with no alcohol : 49 euros

All inclusive with red, white, rosé wine & Prosecco : 69 euros

All inclusive with Champagne : 89 euros

Children from 9 to 15 years old : 25 euros

La liste des allergènes et la provenance des viandes sont accesibles sur demande.
Prix nets en euros, taxes et service compris.

STARTERS

- Raw and cooked vegetables, quinoa** / 16€
Chicken soup with truffle gouda, pumpkin / 17€
Tuna tartare, soya, guacamole, sushi rice, pickled ginger / 20€
Crispy snails cake, mushrooms, cress / 21€
Duck foie gras, candied grapefruit / 23€
Oysters «Perle Blanche» N°2, 6 pieces / 23€
De Neuvic Caviar*, *parmentiere pancake with smoked sturgeon*
*Baeri 10gr / 28€ *Osciètre Signature 30gr / 88€

SEA FOOD

- Scottish salmon, endive, sorrel** / 28€
Black Tiger prawns risotto / 31€
Caramelized Black Cod, crispy rice / 40€

MEATS

- Lamb shoulder «Meatballs», cauliflower, ras el-hanout** / 28€
Hen from «Ferme de Marlat», cabbage, chanterelle, comté / 31€
«Charolais» rump, crispy potatoes / 32€

To share :

- «Charolais» prime rib, 1kg** / 98€
«Black Angus» ribs, 1kg / 98€

VEGGIE

- Plate of fresh vegetables** / 18€

CHEESES

- Farm goat cheese «Dominique Fabre», apple-hazelnut** / 13€
Matured cheese, Fromagerie Jouannault / 13€

DESSERTS

- «Royale Coffee», passion fruit cream** / 11€
Pears and crispy shortbread, soft white cheese / 11€
Pavlova, exotic fruits / 11€
Grand Duc chocolate cake, chilli pepper, candied ginger / 12€