



RESTAURANT LAKESIDE
DINNER-MENU

GILLARDEAU OYSTER

N25 caviar | shallots | crème fraîche

BRETON LOBSTER

pineapple | coriander | lemongrass bouillon

RED MULLET

kumquat | fennel | crustaceans

VENISON

braised cabbage | mélange blanc | goose liver

LIMOUSIN LAMB

caponata | Amalfi lemon | artichoke

COULOMMIERS from Maître Antony

eggplant | prune | shallots

COCONUT

exotic fruit | tamarind | thai basil

7 course menu € 265

7 glasses wine pairing € 160

The menu could contain 14 different allergens.
For further questions please do not hesitate to contact our service team.