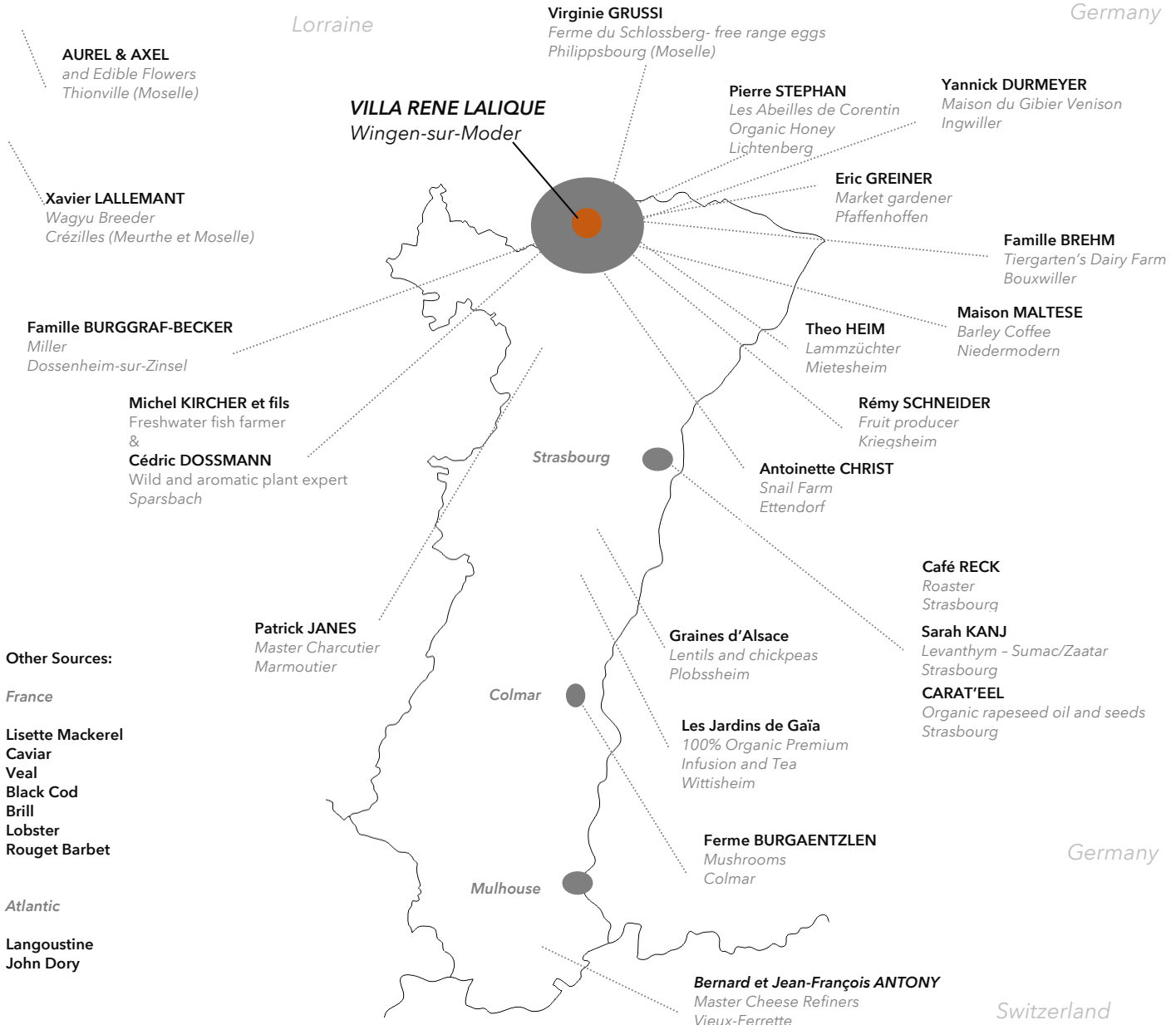


Chef de Cuisine Paul STRADNER and Pastry Chef Jonathan BUNEL present the suppliers whose produce are sourced and foraged locally. Each one of them helps create the Villa René Lalique's culinary masterpieces:



TERROIR OF THE VILLA RENE LALIQUE

Available in a 100% vegetarian option

RAPESEED PERFECT EGG

BEETROOT SYMPHONY

RED BEET - GREEN APPLE - GOAT CHEESE

LENTILS SALAD

KUMQUAT - SPRUCE

CHICKPEAS

LEMON - YOGURT - CURRY

CELERY

PUMPKIN OIL AND SEEDS - HORSERADISH

OR

ROUGET BARBET

SAFFRON BROTH - RED BELL PEPPER - FENNEL (+ €13)

CAPPUCCINO POTATO - BLACK TRUFFEL

CARROT TART

VEGETARIAN GRAVY - POPPY SEEDS

OR

DUCK BREAST

ROSEHIP - TUBEROUS CHERVIL - REDUCED DUCK JUS WITH CHARTREUSE (+ €13)

QUINCE

HONEY - YUZU

€ 190

*Please choose the same menu for all guests
or in parallel with the MENU RENE LALIQUE*

Net Prices. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.

Please note that each of the below courses
can either be added to your tasting menu or replace one of the dishes.

CAPPUCCINO POTATO - BLACK TRUFFEL

€ 25

CAVIAR & BEEF (30gr)

Caviar Vintage (Sturia) - Beef Tartare

€ 130

To replace a course € 65

RAW LANGOUSTINE AND CITRUS FRUITS FROM DOMAIN BACHES

Kumquat - Lime-Citron - Yuzu

€ 95

To replace a course € 40

JOHN DORY IN SALT CRUST (2 pers.)

Herb Risotto - Virgin Sauce

€ 210

To replace a course € 65

WAGYU BEEF ENTRECOTE FROM LORRAINE (2 pers. Carved at the table)

Reduced Meat Juice, sweet Potato, black Garlic

€ 350

To replace a course € 220

ALL THE MENU COURSES ARE AVAILABLE TO COMPLETE YOUR "A LA CARTE" CHOICE

€ 75/course OR €50/vegetarian course

CHEESE

Selection of Cheese by Masters Bernard & Jean-François Antony

€ 35

RAPESEED PERFECT EGG

BETROOT SYMPHONY

RED BEET - GREEN APPLE - GOAT CHEESE

FRENCH CAVIAR

CAVIAR ORIGIN (STURIA) - SALMON TROUT FROM SPARSBACH

BLUE LOBSTER

DAIKON RADISH - LOBSTER CORAL - SPRUCE MOUSSE

KARTOFFELNUDELN

SNAILS - PARSLEY - HORSERADISH

CARP FROM SPARSBACH

POTATO - WINTER TRUFFEL - BEURRE NOISETTE

ENDIVE - BITTER ORANGE

CARDAMOM - GINGER - CARMINE

BACK OF VENISON

WHITE CABBAGE - BERGAMOT - BARLEY COFFEE SAUCE

QUINCE

HONEY - YUZU

€ 260

*Please choose the same menu for all guests
or in parallel with the MENU TERROIR OF THE VILLA RENE LALIQUE*

Net Prices. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.

RAPESEED PERFECT EGG

BEETROOT SYMPHONY

RED BEET - GREEN APPLE - GOAT CHEESE

LISETTE MACKEREL

PORCINI - SORREL - PLANKTON

OR

ARCTIC CHAR FROM SPARSBACH

MARINATED RAW AND SMOKED - QUETSCHES - GREEN APPLE - OIL OF CHIVES

INTERMEZZO

BRILL

ARTICHOKE - WILD THYME - SHELLFISH BEURRE BLANC

OR

ROUGET BARBET

SAFFRON BROTH - RED BELL PEPPER - FENNEL

CAPPUCCINO POTATO - BLACK TRUFFEL

DUCK BREAST

ROSEHIP - TUBEROUS CHERVIL - REDUCED DUCK JUS WITH CHARTREUSE

OR

PIGLET BACK

BUTTERNUT - BEER - PUMPKIN SEEDS

PEAR

YOGURT - CARAMEL - GINGER

OR

HAZELNUT

PARFAIT - MILLOT 74% CHOCOLATE - UMESHU

€ 220

RAPESEED PERFECT EGG

BEETROOT SYMPHONY

RED BEET - GREEN APPLE - GOAT CHEESE

LISETTE MACKEREL

PORCINI - SORREL - PLANKTON

OR

ARCTIC CHAR FROM SPARSBACH

MARINATED RAW AND SMOKED - QUETSCHES - GREEN APPLE - OIL OF CHIVES

CAPPUCCINO POTATO - BLACK TRUFFEL

BRILL

ARTICHOKE - WILD THYME - SHELLFISH BEURRE BLANC

OR

ROUGET BARBET

SAFFRON BROTH - RED BELL PEPPER - FENNEL

OR

DUCK BREAST

ROSEHIP - TUBEROUS CHERVIL - REDUCED DUCK JUS WITH CHARTREUSE

OR

PIGLET BACK

BUTTERNUT - BEER - PUMPKIN SEEDS

PEAR

YOGURT - CARAMEL - GINGER

OR

HAZELNUT

PARFAIT - MILLOT 74% CHOCOLATE - UMESHU

€ 160

CHEESE

Selection of Cheese by Masters Bernard & Jean-François Antony

€35

DESSERT CORNER
by Jonathan BUNEL

Please note that each of the below courses can either be added to your tasting menu or replace one of the dishes.

PEAR

YOGURT - CARAMEL - GINGER

€ 35

To replace a course € 15

HAZELNUT

PARFAIT - MILLOT 74% CHOCOLATE - UMESHU

€ 38

To replace a course € 18

QUINCE

HONEY - YUZU

€ 35

To replace a course € 15

SCOTTISH SAVARIN

GINGERBREAD CHANTILLY - ORANGE

€ 38

To replace a course € 18