



METZ



La Citadelle - 5 avenue Ney 57000 METZ

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"TO START YOUR MEAL"

The Gourmet Cassolettes...

40 €

Lobster: In Carcass Juices Gratin / Green Asparagus Tops

Duck Foie Gras: Roasted / Maldon Flower, Beef Broth / Hibiscus Flower / Crispy Chanterelles

Scampis: Marinated with Basil Oil / Summer "Bouille-Abaisse / Cod Milk Spoon

White Asparagus of Pertuy

45 €

White Sausage with Anchovy

Gourmet Vinaigrette / Naccari Caviar

Roasted Scrawfish with Salted Butter

55 €

Quinoa in three times / fresh Coriander, shellfish Coconut Milk / Curcuma Emulsion

"Andignac" Natural Duck Foie Gras / Sea Salt

41 €

Cherry Apples and Peers from Laquenexy Garden

Bergamot Tea / Tasmanian Pepper / Red Onions chutney / Salted Shortbread Biscuit

"FISH, SEAFOOD AND SHELLFISH "

<i>Lobster roasted / Royale of Sweet Garden Beans</i> <i>Truffle / Black Ham of Bigorre</i>	<i>49 €</i>
<i>Dover sole stuffing with Fresh Morel Mushroom</i> <i>Lobster Juice / Green Asparagus from Pertuy</i>	<i>45 €</i>
<i>Isigny Salmon / Naccari Caviar</i> <i>Garnish Comprising Cress / Egg Shell</i>	<i>38 €</i>
<i>Bass in a Salt Crust / Seaweed, for 2 People...</i> <i>Vegetables cooked with Fresh Truffle</i> <i>Sauce Vierge / Thyme - Bay</i>	<i>84 €</i>

"MEAT, POULTRY AND OFFAL"

Sweetbreads Roasted with Salted Butter 45 €
"Carnaroli" Risotto Al Dente with Comté Cheese / Jura's Coasts Wine / Fresh Chanterelles

Coutancie Beef Filet cooked with hay 44 €
Pleurotus Mushrooms from Panicaut / Mashed Sweet Onions
Beef Juice

Bresse Poultry in "3 Time"... 42 €
"The Beginning": Roasted Supreme in Slow Cooking with "Krug" Champagne
"The Continuation": Chicken Oyster in Truffled "Al Dente" Carnaroli Risotto
"The End": Leg in Ratte Parmentier, Braise Gravy / Crunchy Salad'

French Veal Chop Baked, Iodized Juice 48 €
Abalone cooked
Declination Potatoes Candied Alliance "Land & Sea"

<p><i>Presentation of our Trolley of Fresh and Mature Cheeses</i> <i>Bordier" Establishment, Cheese Master / Butter Artisan</i> <i>(with Port, in supplement)</i></p>	18 €
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SWEET DISHES

18 €

Hull Chocolate...

*Creamy Tanariva / Cocoa Crumble
Espuma Coffee / Roasted Coffee Jelly*

Hazelnut Crystalline / William Pear with Cinnamon from Cassia

*Almons Praline Mascarpone / Hazelnut Spoon
Natural Pear Sherbet / Caramel Macadamia Nut*

Iced Parfait Fudge / Carambar, Carambar Espuma...

Milk Peanut Ganache / Fudge Chocolate Tile

Granny Smith Apple / Celery / Vervein

Shell covered / Fresh Sorbet

You are invited to order your desserts at the beginning of the meal

Our Ice Creams and Sorbets are Home-made