



**RESTAURANT LAKESIDE  
DINNER-MENU**

**GILLARDEAU OYSTER**

N25 caviar | shallots | crème fraîche

**BRETON LOBSTER**

pineapple | coriander | lemongrass bouillon

**ASPARAGUS**

lake trout | sorrel | piedmontese hazelnut

**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 € 150**

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