Hours: From Tuesday to Saturday
From 12pm to 2:30pm and 7:30pm to 9:30pm



"You find in your place, a napkin ring engraved with the monogram of Alfred Sommier. What is the history of the napkin ring? It appeared in France at the beginning of the 19th century, then spread among the European bourgeoisie. The old aristocracy tried to resist its use by claiming to change napkins at every meal.

In the Sommier mansion, I maintain the family practice. But don't worry, your towel hasn't already been used!"

Richard de Warren

Owner and descendant of Alfred Sommier

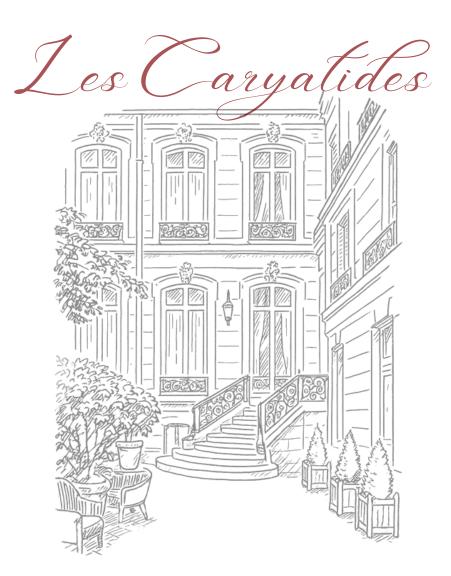


Net price including tax, service included. The house does not accept checks.

The list of allergens contained in our dishes is available on request.

All our meats are of French origin or from the European Union.

Rates include taxes such as VAT.



SALLE À MANGER



Starters	
THE COCKLES Cockles, green curry coconut cream, celery and carrots brunoise, fresh Thaï herbs	19€
THE MUSHROOMS Mushrooms velouté, roasted hazelnuts, sautéed mushrooms, truffle oil, sesame, smoked milk emulsion	17€
THE EGG "PARFAIT" Egg "Parfait", tender pork belly, bacon sauce, crispy rice tuile	16€
THE CARROT Carrot cream, sautéed chorizo, caramelized shallots, curry, pine nuts	16€

/ luin (ourses	
THE POULTRY Poultry supreme, sautéed chanterelles and oyster mushrooms, rich jus, green salad	28€
THE JOHN DORY FISH John Dory fillet, spiced cream, confit vegetables ratatouille, potato chips, herbaceous oil	30€
THE BEEF Beef fillet, parsnip cream, roasted Jerusalem artichokes, parsnip chips, meat jus	38€
THE PACCHERI Paccheri, parmesan cream, cep mushroom and truffle condiment, black pepper pecorino	27€
Desserts	
THE CHOCOLATE Dark chocolate ganache, cocoa crumble, praline, popcorn emulsion	16€
THE CREME BRULEE Vanilla crème brûlée, pistachio praline, caramelized pistachio	15€
THE MILLEFEUILLE Citrus millefeuille, orange reduction, orange and grapefruit supreme, fresh mint	16€
THE TARTLET	14€

Lemon meringue tartlet