



Starter - 13€

Cuttlefish in tagliatelle with tomato confit and yuzu mayonnaise

Green asparagus with Ribot milk, egg poutargue and black olive crumble

Beef in tataki, marinated with Japanese flavors, candied lemon cream

Soft-boiled egg, creamy parsnip miso, fresh herbs and their coulis

Shredded crab with citrus fruits with Fennel in 3C : candied, raw and cream and beans
(Extra Charge of 2 €)

Evening suggestion



Dishes - 23€

Roasted cod in a morel crust, endive stuffed with walnuts and Comté, hollandaise with walnut oil

Risotto with green asparagus and morels, Pecorino Romano and pine nuts

Angus Beef Picanha, real Parisian coffee sauce, potatoe pancake and braised artichokes (Extra Charge of 4 €)

The Alchemist's Burger, squid ink bun, Angus hamburger, herb rostello, honey mustard and whiskey sauce, wild garlic tomme, piperade, arugula (Vegetarian option available)

Chicken fricassee with Jura wine, polenta with fresh herbs and glazed carrot

Evening suggestion



Desserts - 10€

Cheese board from our regions

Lemon cake and its creamy heart of Kalamansi lemon, vanilla mascarpone, yuzu balls, sorbet and lemon tuile

Rhubarb, Strawberry and Olive Oil Tart. Rhubarb compote and creamy olive oil on a citrus shortbread crust. Rhubarb and strawberry confit accompanied by a rhubarb stem like a candy.

Classic but delicious **chocolate soufflé** topped with a crunchy 64% chocolate disc

Vanilla rice pudding with rose flavored cream. Surprise heart of extra-fresh panna cotta, raspberry-rose emulsion and fresh raspberries.

Evening suggestion

Ice cream/Sorbet from Renzo's : 3€ | scoop

Ice cream: Vanilla, Chocolate, Hazelnut, Pistachio, Amarena

Sorbet: Lemon, Raspberry, Passion, Strawberry



L'ALCHIMISTE

La table du Chef

Les Formules de l'Alchimiste

Starter + Main Course or Main Course + Dessert **32 €**

Starter + Main Course + Dessert **39 €**



Market Menu

Every Lunch from Monday to Friday

2 COURSES 19 €

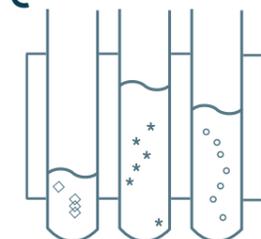
Daily Starter + Daily Main Course
or
Daily Main Course + Daily Dessert

3 COURSES 24 €

Daily Starter
Daily Main Course
Daily Dessert

Apprentice Menu - 12 years old - 12 €

Steak or Fish and chips
Mashed Potatoes and-or seasonal vegetables.
Two-Scoop Ice Cream or Soft Chocolate Cake
Syrup with water



GOLDEN SPRITZ

Cocktail of the moment

Basil-infused Martini

Elderflower

Prosecco
12 cl



Vegetarian dish

Minced steak : origin United Kingdom and elaborated in France,
duck foie gras : origin France, **veal mignon** : origin France, **duck** : origin France
List of allergens is available on request at the restaurant reception.
Price includes service

