

# LUNCH MENU

65€



MENU PROPOSED ONLY FOR LUNCH  
EXCEPT BANK HOLIDAY

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## AMUSE-BOUCHE

### “LABEL ROUGE” SALMON TWO WAYS

*Buckwheat condiment, Gruyère doble cream with cider vinegar*

### ROASTED DUCK BREAST

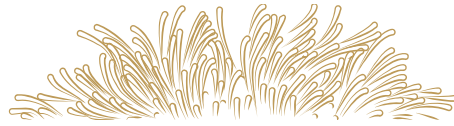
*Tokyo turnip, spices and Solliès Fig , cranberry*

A SELECTION OF THREE CHEESES BY MARTINE DUBOIS

OR

DESSERT OF THE DAY

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## L'ARÔME MENU

89€ in "two times"  
109€ in "three times"



### FRESH CRAB MEAT PREPARED

*Avocado hass, Japanese rice, tomato water, Avruga*

### SMOKED MASHED POTATOES WITH CAVIAR (50gr)

*Seaweed butter and sour cream (+45€)*

### PAN-SEARED FOIE GRAS AND EXCEPTIONAL TUNA SELECTIONED BY PATRICK

*Beetroot-ginger condiment grated horse radish*

### RAZOR CLAMS AND SMOKED SALMON

*Cauliflower purée, soy sauce and oyster leaves*

### IKEJIME STYLE FISH CARPACCIO WITH KALAMANSI VINEGAR

*Hazelnuts and bitter salad*



### WILD TURBOT SAKURA-FLAVOURED

*Barigoule artichokes, cecina di León, juice with sakura vinegar sauce*

### VEAL TENDERLOIN WITH CHANTERELLE MUSHROOM

*Egg yolk marinated in miso, fresh almonds, Arbois wine chicken juice*

### SCALLOPS WITH WHITE TRUFFLES FROM ALBA

*Pasta risotto, Arbois wine emulsion (+59€)*

### RACK OF PORK FROM IBÉRIQUE WITH COKLES

*Roasted cauliflower with pepper of Sarawak and black sesame, juice reduction*

### PAN SEARED SQUID WITH TANDOORI SPICES

*Cabbage with lomo iberico*

*Crushed tomatoes with squid ink, Salina capers and preserved lemon*



A SELECTION OF RIPENED CHEESES BY MARTINE DUBOIS (+22€/pers.)



 **LES GOURMANDISES**   
DE L'ARÔME

**FLIGS AND BLACKBERRIES**

*Light foam infused with fig tree leaves  
Light meringue and double cream from Gruyère*

**SOFT MIRABELLE PLUMS AND JUNIPER BERRIES**

*Caramelized thin vanilla puffpastry  
Roasted hazelnuts, mirabelle plums eau-de-vie foam*

**“PARFAIT” ICED WITH MADAGASCAR VANILLA**

*Pear sorbet flambé with “Grand Marnier”*

**CARAMEL HOT SOUFFLÉ**

*Hay and salted caramel ice cream  
(A pre-meal order)*

**HOME MADE ICE CREAM AND SORBET**

**LE CAFÉ GOURMAND**

**LE THÉ GOURMAND**



**DISCOVERY MENU**

**139€**



FOUR COURSES MENU, SERVED FOR ALL GUESTS

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**FOOD AND WINE MATCHES 60€**

*4 glasses of wine*

**FOR WINE CONNOISSEURS 80€**

*4 glasses of wine*

*One of them being an exceptional wine to match your Arôme*

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**A SELECTION OF RIPENED CHEESES BY MARTINE DUBOIS (+22€/pers.)**

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<b>CHAMPAGNES</b>	12cl	-
Charles Heidsieck Blanc de Blancs	24€	-
Billecart-Salmon Brut Rosé	26€	-
Dom Pérignon 2008	49€	

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<b>VINS BLANCS</b>	12cl	50cl
2018 Bordeaux « Sauvignon Blanc - Sauvignon Gris » Château Pierrail	8€	55€
2018 Jurançon sec « Les galets » - Clos Benguères	12€	48€
2018 Côtes de Provence « Milia » - Clos de l'ours	14€	58€
2017 Vin de France « Jupiter » Hameau Touche-Bœuf	15€	62€
2016 Chablis « Croix aux Moines » Domaine Pommier	18€	69€
2018 Gewurztraminer Westhoffen Domaine Loew	12€	48€

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<b>LES GRANDS VINS BLANCS AU VERRE</b>	12cl	-
2018 Condrieu « Les Terrasses du Palat » François Villard	29€	-
2014 Blanc Fumé de Pouilly "Silex" Domaine D. Dagueneau	44€	-
2017 Meursault Henri Boillot	56€	-
2011 Sauternes Château d'Yquem	85€	
1971 Vieux Pineau Guy Lhéraud	49€	-
Vins servis et conservés avec le système Coravin		

<b>VIN ROSÉ</b>	12cl	50cl
2019 Côtes de Provence Château d'Esclans	18€	69€

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<b>VINS ROUGES</b>	12cl	50cl
Vin de France « N°17 » Le Bienheureux 2018 Coteau du Lyonnais Clusel Roch	8€ 12€	55€ 48€
2016 Chinon « Le Bois de Beaumont » W. Rousse	14€	58€
2014 Castillon Domaine de l'A	20€	83€
2018 Givry 1 <sup>er</sup> Cru Clos de la Servoisine Domaine de La Ferté	18€	72€
2011 Saint-Estèphe – La Dame de Montrose	28€	112€

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<b>LES GRANDS VINS ROUGE AU VERRE</b>	12cl	-
2010 Cornas Les ruchets Domaine J.I Colombo	45€	-
Vosne-Romanée 1 <sup>er</sup> Cru Les Beaux-Monts Domaine D.Rion & Fils	43€	-
2012 Clos de Vougeot Grand Cru Domaine D. Rion & Fils	55€	-
2006 Pauillac Château Pichon-Longueville Baron	90€	-
Vins servis et conservés avec le système Coravin		-