

Out of passion and for the love
of good cuisine,
Because of the gifts each season offers,
L'Arôme is a place for friendship,
gourmets and wine lovers,
A place for sharing and generosity,
which are so dear to our hearts.
Chef Thomas Boullault
invite you to come
and discover delicious dishes
made from exceptional products
through two menus,
L'Arôme, a four-course meal
and our Carte Blanche,
a six-course meal.

It is now time for you to enjoy!
Enjoy a wonderful eating experience!



'There can't be good cuisine if it is not prepared out of friendship for those it is destined to.' Paul Bocuse. Paul Bocuse



L'ARÔME MENU

109€ (drinks are not included)



AMUSE-BOUCHES

STARTERS

Aromatic variation by Chef Thomas Boullault

MAIN COURSE

It is up to you to decide on the choice of Arôme

WILD TURBOT SAKURA-FLAVOURED

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

Or

VEAL TENDERLOIN WITH CHANTERELLE MUSHROOM

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

Or

SCALLOPS WITH WHITE TRUFFLES FROM ALBA

Pasta risotto, Arbois wine emulsion (+59€)

Or

RACK OF PORK FROM IBÉRIQUE WITH COKLES

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

Or

PAN SEARED SQUID WITH TANDOORI SPICES

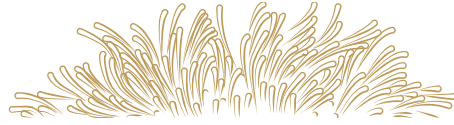
Cabbage with lomo iberico

Crushed tomatoes with squid ink, Salina capers and preserved lemon

DESSERT

Chef Thomas Boullault's inspiration

A selection of ripened cheeses by Martine Dubois (+22€/pers.)



SIGNATURE MENU

139€ (drinks are not included)



AMUSE-BOUCHES

RAZOR CLAMS AND SMOKED SALMON

Cauliflower purée, soy sauce and oyster leaves

SCALLOPS WITH WHITE TRUFFLES FROM ALBA

Pasta risotto, Arbois wine emulsion

ROASTED FILET OF DEER WITH MANAKARA BERRIES

Salsify and roasted cacao husk, red Wine

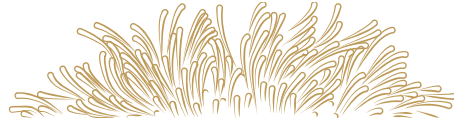
FLIGS AND BLACKBERRIES

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

MIGNARDISES

PLEASE NOTE THAT THIS MENU IS TO BE TAKEN BY THE ENTIRE TABLE.

A selection of ripened cheeses by Martine Dubois (+22€/pers.)



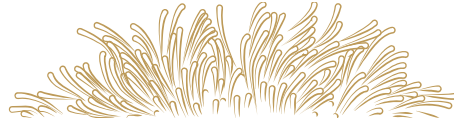
CARTE BLANCHE MENU

169€ (drinks are not included)



Let Chef Thomas Boullault lead you into the discovery of his Arômes.
You will taste his six favourite and most famous seasonal dishes and today's specials.

PLEASE NOTE THAT THIS MENU IS TO BE TAKEN BY THE ENTIRE TABLE.
LAST ORDER 9.30 PM



FOOD AND WINE MATCHES



FEEL FREE TO ASK FOR THE WINE MENU

AROME MENU AND SIGNATURE MENU

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

CARTE BLANCHE MENU

FOOD AND WINE MATCHES 90€
6 glasses of wine

FOR WINE LOVERS 110€
6 glasses of wine
One of them being an exceptional wine

FOR WINE CONNOISSEURS 130€
6 glasses of wine
Two of them being exceptional wines