

Une Saison à Langres

Côté terre 38 €

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Amuse-Bouche

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Fried mushrooms,
butternut, poached egg

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Stuffed chicken breast,
cabbage, lightly creamed sauce

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Chocolate & tangerine dessert

Côté Mer 38 €

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Amuse-Bouche

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Home-made Fish soup

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Fillet of Sea-bass
risotto with pumpkin

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Roasted pineapple, and sorbet

Plate of 3 Cheeses : 8€

La balade Gourmande de Diderot

Côté Terre 51 €

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Amuse-Bouche

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Terrine of Game and foie gras

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Roasted Saddle of lamb,
burgundy wine juice

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Pear and chocolate



Côté Mer 51 €

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Amuse-Bouche

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Smoked sea-bream,
Pear condiment

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Monkfish tail, Champagne sauce
Braised chicory

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Tartlet of figs,
Red-wine caramel

Allergens :

A list of allergen products present in our dishes is available.
Please contact the staff

A La Carte

Starters

Terrine of Duck foie gras, mango chutney 28 €

Stew of Morels (mushrooms) , sweet potato, Langres cheese emulsion 30 €

Smoked sea-bream, pear condiment 20 €



Veloute of pumkin, corn bread 16 €



Fish and vegetarian Dish

Fillet of Sole « Meunière », with lime, season vegetables 34 €



Panisse, season vegetables, veg juice 18 €

Monkfish tail ,Champagne sauce, Braised chicory 27 €



Meat Dishes

Beef Fillet with morels 44 €

Calf Sweetbreads, pan-fried mushrooms 26 €



Plate of 3 local cheeses 8 €



Desserts



L'Assiette gourmande « Diderot » 13 €

Selection of home-made sorbets and ice-cream, a biscuit 8 €

Chocolate & tangerine dessert 9 €

Roasted pineapple, and sorbet 9 €

Pear and chocolate 9 €

Tartlet of figs, Red-wine caramel 9 €

Fresh Fruits plate 9€

Our dessert wines, by the glass :

Sauternes or Pacherenc (sweet white wines) 7 €

Cup of champagne 8.5 €