

LA CARTE

STARTERS

Pilling mussel soup, saffron pistil	26
Tender Greek-style vegetables, quick sautéed squid	28
Perfect egg, wild mushrooms and grape	30
Duck foie gras and poultry pâté en croûte	32

DISHES

Mediterranean seabream, red kuri squash and grilled leeks	40
Sea scallops from Brittany coasts, beetroot and Timut berry	44
Maison Miéral pigeon, turnip candied with orange	48
Veal knuckle with sage, maquis and carrots	44

CHEESES

Fresh and matured cheeses, local mixed salad leaves	18
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DESSERTS

Homemade ice cream and sorbet	15
Seasonal citrus, pomelos sorbet	16
Grilled and iced quince, star anise light foam, pomegranate vinaigrette	17
Chocolate and coffee from our Manufacture in Paris, nut light cream	18

Net prices, taxes and service included.

According to the provisions governed by decree N2002-1465 dated 17.12.2002,
The Abbaye de la Celle restaurant and its suppliers guarantee the French provenance of all meats.
Information on allergens is available on request.

LUNCH MENU

FROM MONDAY TO FRIDAY, LUNCH ONLY

56 € STARTER / DISH / DESSERT

AUTUMN MENU

81 € EXCLUDING DRINKS

Pilling mussel soup
saffron pistil

Mediterranean seabream
red kuri squash and grilled leeks

Veal knuckle with sage
maquis and carrots

Fresh and matured cheeses
local mixed salad leaves

Grilled and iced quince
star anise light foam, pomegranate vinaigrette

SIGNATURE MENU

110 € EXCLUDING DRINKS

Duck foie gras and poultry pâté en croûte

Perfect egg
wild mushrooms and grape

Sea scallops from Brittany coasts
beetroot and Timut berry

Maison Miéral pigeon
turnip candied with orange

Fresh and matured cheeses
local mixed salad leaves

Seasonal citrus
pomelos sorbet