



DINNER MENU

TO SHARE

For two

IBERIAN HAM	12
PARSLEY MUSSELS	12

Bistronomie Side

STARTERS

OCTOPUS	21
Chorizo siphon, Espelette pepper jelly, grilled artichokes, mizuna greens	

CHANTERELLE MUSHROOMS	21
French-style condiments, garlic cream, herb crunch	

MAIN COURSES

POLLOCK	33
Roasted loin, tuberous chervil glazed with citrus, spinach lightly wilted in butter, yuzu hollandaise sauce	

DUCK	33
Served in two courses: - Roasted duck breast with mild spices, served with beetroot - Duck leg in a quick parmentier, with whipped potato, confit garlic, and foie gras siphon	

DESSERTS

LEMON	13
Yellow lemon marmalade, finger lime (citron caviar), yuzu whipped ganache	

FIG	13
Poached in fig leaf syrup, marmalade, vanilla cream, ice cream made with fresh cream from the Hautes Alpes	

GOUVERNEUR MENU

STARTER – MAIN COURSE – DESSERT	65
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THE KIDS' MENU

UNDER 12 YEARS OLD	14
Fresh pasta with tomato and basil sauce Fish fillet with seasonal vegetables Chicken strips with French fries	

Ice cream, sorbet or madeleines

Golf Side

PÉRIGORD SALAD	23
Foie gras, smoked duck breast, confit gizzards, green beans, cherry tomatoes, mixed salad greens, chef's vinaigrette	

TUNA TARTARE	25
Wakame seaweed, passion fruit, mango, sesame, served with sweet potato fries and mixed greens	

MILANESE CUTLET	23
Condiments, basil fusilli	

BURGER OF THE MOMENT	23
Galician steak, goat cheese, tomato and arugula, gribiche sauce, served with fries	

PASTA OF THE MOMENT	23
Beefheart tomato stuffed with a fine pork filling, conchiglie pasta, pistachio pesto, and arugula	



Meats sourced from France and Spain.
Prices are net in euros, taxes and service included.
Allergen information available upon request.