

FÉLICIE EVENING MENU

Let yourself be transported by our Félicie Menu, passionately crafted by our Chef using seasonal produce from La Ferme de Maubreuil.

Félicie Restaurant

~ 3-course journey.....	45 €
~ 4-course journey	55 €

Prelude

Langoustine

*Blowtorched langoustine,
head vinaigrette and citrus leaves.
Included in the 4-course menu.*

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Starter

Green Asparagus

*Wild garlic sabayon,
asparagus jus and mild chili.*

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Main Course

Veal Rump (Quasi)

*Slow-cooked veal rump, mint peas
and veal jus with sherry.*

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Dessert

Tartlet

Lemon and celery.

*Discover our wine list, featuring
recommendations from our sommeliers.*

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FÉLICIE RESTAURANT

From the ground floor, descend a few steps... Beneath the stone vaults, a place steeped in history awaits you :

Welcome to Félicie Restaurant.

Here, the spirit of Félicie de Dion — muse and wife of the Marquis Albert de Dion — inhabits every detail.

The warmth of his hospitality meets the culinary traditions of yesteryear, elegantly revisited by our Chef.

In this cosy atmosphere, surrounded by works of art and souvenirs from elsewhere, cooking becomes an emotion.

At Restaurant Félicie, we celebrate local produce, conviviality and the joy of sharing.

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STARTERS

ASPARAGUS VELOUTÉ — 11 €

*Green and white asparagus velouté,
brioche and shaved asparagus.*

BAKED EGG COCOTTE — 12 €

Rainbow chard, comté cheese and honey.

ROASTED LANGOUSTINES — 16 €

*Vanilla-infused reduced broth
and vegetables from Maubreuil Farm.*

Price includes all charges and service.

MAIN COURSES

SEARED TRUFFLE RISOTTO — 22 €

Parmesan, truffle, crème fraîche and beetroot.

TOURNEDOS DE BŒUF — 28 €

Mashed potatoes, peas and beef jus with cognac.

Supplement : pan-seared foie gras escalope + 5 €

SOLE MEUNIÈRE — 34 €

*Filleted tableside (200 • 225 g)
Baby potatoes, confit shallots
and fresh parsley, ginger fish jus.*

CHEESES

Your choice.

MATURE CHEESE PLATTER — 15 €



DESSERTS

VALRHONA CHOCOLATE ENTREMET — 10 €

*Praliné feuilletine, salted butter caramel mousse
and milk chocolate.*

PAVLOVA — 11 €

*Crispy meringue, strawberries
and rhubarb textures.*

CRÊPE SUZETTE — 12 €

*Flambéed tableside.
Butter with orange zest, sugar, orange juice.*

Price includes all charges and service.