

## 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

~ Four-course journey	55€
~ Five-course journey	67€

#### Prelude

##### Scallop Carpaccio

*Lemon, toasted buckwheat seeds, and smoked salt.*

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#### Starter

##### Pumpkin Cream Soup

*Finished with raw cream, smoked bacon, and Paris mushrooms prepared in various textures.*

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#### Main Course

##### Tournedos Rossini

*Beef jus with Port wine, potato espuma, and roasted onions.*

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#### Cheese

*Selection of aged cheeses*

*Included in the 5-course menu.*

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#### Dessert

##### Citrus Tartlet

*Lemon confit and pastry cream infused with citrus zest.*

*Découvrez notre carte des vins avec les recommandations de nos sommeliers.*



## FÉLICIE RESTAURANT

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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 :

#### **DU BARRY CAULIFLOWER VELOUTÉ - 12€**

*Cauliflower soup, toasted bread, dill, and fresh hazelnuts.*

#### **EGG COCOTTE, NORMANDY STYLE - 14€**

*Farm-fresh eggs, roasted apples, Camembert, and Isigny cream.*

#### **ROASTED SCALLOPS - 16€**

*Roasted scallops in salted butter, leeks in various textures, Nilly Prat-infused scallop cream and coral powder. Four pieces.*

*Net price and service included.*

## MAIN COURSES

### TRUFFLE MACARONI GRATIN — 22 €

*Comté Mornay sauce  
and baby spinach leaves.*

### FREE-RANGE CHICKEN FRICASSEE WITH GARLIC CONFIT — 23 €

*Served in a tureen at your table.  
Cremini mushrooms, carrots, fresh herbs,  
and black venere rice.*

### BEEF TOWNEDOS — 28 €

*Fondant potatoes with parsley,  
pepper beef jus.*

### SOLE MEUNIÈRE GRENOBLOISE STYLE - 35€

*Filleted and served tableside (200/220 g).  
Capers, parsley, lemon condiment,  
and smoked mashed potatoes.*

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## CHEESES

*Your choice.*

### MATURE CHEESE PLATTER - 15€



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## DESSERTS

### RICE PUDDING — 10 €

*Tahiti vanilla rice pudding, lightly salted  
whipped fromage blanc.*

### MAUBREUIL CHOCOLATE MOUSSE — 10 €

*Light and airy milk chocolate mousse, olive oil, fleur de sel,  
caramelised peanuts and dark cocoa nibs.*

### CRÊPE SUZETTE — 12 €

*Orange zest butter, sugar, fresh orange juice,  
flambéed tableside.*

### CAFÉ MUSETTE — 15 €

*An elegant French reinterpretation of Irish Coffee:  
Musette botanical whisky, coffee, sugar, and whipped cream.*

*Net price and service included.*