



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 :

ONION SOUP - 12€

Melting onions, homemade broth, covered with a golden puff pastry and gratinated with Comté cheese.

AUTUMN SOUP - 12€

Roasted potimarron (red kuri squash), melting chestnuts, and a note of truffle oil.

ŒUF MEURETTE - 14€

Poached egg, red wine sauce, crispy bacon, and melting mushrooms.

RAZOR CLAMS IN PARSLEY SAUCE - 16€

Fresh razor clams sautéed in butter, with garlic and parsley. The 6 pieces.

Net price and service included.

MAIN COURSES

All our main courses are served with
your choice of side and sauce.

VEGETARIAN RISOTTO - 20€

Creamy Arborio rice, roasted squash,
parmesan, and melted onion.

SLOW-COOKED BEEF CHEEK - 22€

Tender beef cheek, slow-cooked carrots and mushrooms,
served in a soup tureen by our team.

VEAL BLANQUETTE - 24€

Tender veal, carrots and mushrooms, creamy white wine sauce,
served in a soup tureen by our team.

ROASTED SEA BASS - 25€

Roasted sea bass fillet, beurre blanc sauce.

TOURNEDOS ROSSINI - 30€

Beef tournedos steak, pan-seared foie gras escalope.

SOLE MEUNIÈRE - 70€ / 2p.

Whole 300g sole, filleted tableside.

ACCOMPANIMENTS

Included in the price.

- TRUFFLE MASHED POTATOES
 - HONEY-ROASTED FENNEL
- HOMEMADE FRENCH FRIES
 - PILAF RICE
- CARROT PUREE
 - WALNUT SALAD

CHEESE

AGED CHEESE TROLLEY – 15 €

Your choice.

DESSERTS

POACHED PEAR - 8€

Melting pear poached in red wine, scented with spices and honey.

RICE PUDDING - 9€

Creamy rice scented with vanilla.

FLOATING ISLAND - 9€

Homemade floating island, smooth vanilla cream.

CREAMY CHOCOLATE MOUSSE - 12€

Intense Grand Cru dark chocolate

Net price and service included.