



Through a truly personal story, I offer you a cuisine that is both traditional and sophisticated, made up mainly of local products, but also Mediterranean, linked to my origins. It's also the fruit of my career and, above all, of my encounters with people who are passionate about cooking, and over time it has evolved towards greater simplicity, without being showy. Respect for the produce, the seasons and the different producers give us the means to create our own cuisine.

Jean-Paul Braga



MENU
LE QUAI

28€

Wednesday, Thursday and Friday
lunchtimes only.
Excluding public holidays.

MENU
DISCOVERY

64€

Lunchtimes, evenings
and weekends

MENU
SIGNATURE

84€

By Jean-Paul Braga

MENU
ALL HOMARD

From 130€

CARD
SIGNATURE



MENU
CHILD

21€

Starter, main course and dessert
choice of beverage included

All our dishes are prepared with fresh produce and are subject to change, depending on available stock and arrivals, and may be replaced by an equivalent product.



M E N U
LE QUAI

28€

Wednesday, Thursday and Friday lunchtimes only
Excluding public holidays.

Starter, Dish and Cheese
or **Starter, Dish and Dessert**

Appetizer

Choice of starters

Rillettes of Beef with Bear's Garlic
Smoked Duck Tartlet, Chaource, seasonal vegetables

Choice of dishes

Candied free-range pig breast, homemade puree
Market fish

Cheeses

Selection of two of our best local and national cheeses of the moment

Choice of desserts

Dessert of the moment



M E N U
DISCOVERY

64€

Lunchtimes, evenings and weekends

Appetizer

Tonka bean vanilla butter

Parsnip and Fig Leaf Soup

Choice of starters

Stained Glass Smoked Trout Label, Buckwheat Blinis

Free-range Egg at two temperatures, Bigorre Pork Pea Puree, Parmesan Tuile, Red wine jus

Homemade Crusted Royal Pâté with Truffles and Morels
(Sweetbreads, Poultry, Foie Gras)

Choice of dishes

Smoked Beef, Reduced Juice infused with Smoked Marrow

Duck Breast, Spice Crumble, Puree of the moment and Vegetables

Low temperature veal with citrus fruits, Bleu d'Artois, parsnip chips

Fishing of the moment as an aioli, steamed vegetables

Choice of cheese

Selection of three of our best local and national cheeses of the moment

Chource ice cream, homemade granola

Choice of desserts

Pistachio Financier, Country Strawberries, Violet Ice Cream, Cocoa Grué

Secret des Bois with Chocolate, Praline Heart, Red Fruit Coulis

Palette of homemade seasonal fruit sorbets



M E N U
SIGNATURE

84€

By Jean-Paul Braga

Drinks not included

Appetizer Appetizer

Tonka bean vanilla butter

Parsnip and Fig Leaf Soup

Choice of starters

Scallops Pearls from Sardinia, Black Lemon, Granny Smith
Hot Cold Lobster and Tiger Shrimp, Homemade Lobster Bisque
Pressed Homemade Duck Foie Gras, Candy, Spice Crumble

Choice of dishes

Roasted Heart Sweetbreads, Morels, Champagne Ratafia Juice, Apples and Grapefruit
Onjon pigeon and pan-fried foie gras, Vegetable purée of the moment, Carcass juice
Land and Sea Veal Lobster in Greens, Truffled Puree, Reduced Juice
Boneless Rabbit, Trumpets of Death, Arabica Juice, Chickweed

Choice of cheese

Selection of three of our best local and national cheeses of the moment
Chaource ice cream, homemade granola

Choice of desserts

Chocolate Textures Pod
Le Grain de "Caffet", Praliné, Prunelle de Troyes by Fabien Bano
Crème brûlée in tartlet, Bordeaux canelé ice cream



M E N U
ALL HOMARD
From 130€

Food and wine

A selection of wines matched by our sommelier
with the different dishes on your menu

Additional 40€

Starter

Lobster ragout with creamy peas,,
Quinoa, Maracuja fruit, Sicilian lemon gel

Hot starter

Lobster ravioli with homemade bisque,
Hull scum with lobster oil

Dish

Blue lobster, garden tarragon and coral emulsion,
and its truffled purée

Our cheese trolley

A selection of our best local and national cheeses of the moment

or

Espuma of Vieux Comté cheese, seasonal fruits

Desserts of your choice, included at no extra charge

*Desserts should be ordered at the beginning of the meal,
see our dessert menu (page 8).*

CARD
SIGNATURE



Our appetizers to share

Exceptional Iberian ham, 100% Pata Negra Bellota
Acorn-fed Iberian pigs

26€

Caviar Baeri osciètre (50 g) Bison grass vodka and homemade blinis
Depending on availability

135€

Our starters

Smoked Trout Gravelax in Stained Glass, Variation of Gels, Buckwheat Blinis

19€

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Homemade Duck Foie Gras, Beetroot Juice, Candy, Spice Crumble

18€

Our dishes

Rossini-style Smoked Beef Tournedos, Foie Gras, Truffle Juice,

A thousand potato leaves

42€

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Trilogy Beef, Sweetbreads, Pan-Fried Foie Gras, Strong Juice

58€

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Japanese Wagyu, Noodles, Teriyaki Sauce, Candied Apples

75€

Our cheeses

A selection of our best local and national cheeses of the moment

15€

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Espuma of Vieux Comté cheese, dried fruit

8€

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Chaource ice cream, Granola Maison

8€

Our desserts

Pistachio Financier, Country Strawberries, Violet Ice Cream, Cocoa Grué

12€

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Cabosse Chocolate Textures

14€

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Le Grain de "Caffet", Praliné, Prunelle de Troyes by Fabien Bano

12€

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Secret des Bois with Chocolate, Praline Heart, Red Fruit Coulis

13€

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Crème brulée "le Quai", Bordeaux canelé ice cream

10€



M E N U
CHILD

21€

Starter, Dish and dessert
choice of beverage included

Choice of starters

Home-made duck foie gras and rosé Champagne jelly
Organic smoked salmon and green salad

Choice of dishes

Child's Pasta "Gâté" Truffle, Poultry
Rump steak, potatoes, carrots, beef jus reduction

Choice of desserts

Homemade ice cream
a choice of two flavours: chocolate, vanilla, strawberry, lemon
Chocolate Moelleux, Cocoa Grué Tuile