

WITH THE APERITIF

Cured ham Haybes from Ardennes – 115,9 KM SU	12.00
Fried ravioli Mushroom duxelles, and fresh goat cheese from Sophie Laluc, honey condiment from our beehives, citrus zest, and lemongrass – 66,53 KM G, O, L	10.00
Smoked salmon From Norway, with beech wood, tangy cream, and blinis – G, O, L, P	16.00
Homemade pâté en croûte by Demoizet – G, L, O, SU, MO	12.00



TO START

Like a French onion soup Bread tile gratinated with Ardennes tomme cheese – G, L	18.00
Organic soft-boiled egg from Sommepy-Tahure Prepared meurette-style, Reims ham and seasonal mushrooms – G, O, L, CE, M, SU	18.00
Snails Vol-au-vent <i>🍷</i> Young spinach leaves, garlic cream and poultry jus – G, O, L	16.00
Baby leeks marbled with nori Mimosa vinaigrette with chives and trout roe – P, O, SU	18.00
Velouté of seasonal vegetables <i>🍷</i> Enhanced with its selection of condiments – G, L	16.00

CHAMPAGNE OF THE MONTH

Charles Heidsieck, Brut Reserve	
Bottle	99.00
Glass	18.00

L'HORISIUM

Our Kitchen Team presents a menu crafted around fresh, high-quality, seasonal products.

All our dishes are paired with a wine selection chosen by our sommelier.



TO CONTINUE

Golden seared French scallops <i>🍷</i> Watercress coulis, cauliflower, oyster leaves, and brown butter – MO, L, SU	36.00
Seared Arctic char Grenoble-style garnish, chervil butter gnocchi, and champagne saucee – G, P, L, SU	32.00
Champagne lentil croquettes Arugula-infused butter and shallot condiment – SO, L	24.00
Slow-cooked guinea fowl supreme <i>🍷</i> Glazed root vegetables and morel sauce – CE, L	34.00
Charolais beef fillet from our Champagne plains Fondant potatoes, watercress, and truffle-infused jus – L, CE	40.00
Nominette pasta from Christophe Nomine Pumpkin, chestnuts, Brussels sprouts, and Parmesan – L, G	26.00

SIDE DISHES

Homemade fries	7.00
Pan-fried seasonal vegetables	7.00
Vegetables salad from la Borde farm – 7,1 KM G, M, SU	6.00

SWEET DELIGHTS 10 min

Gourmet selection of three local cheeses – G, L, SU	15.00
Signature creation <i>🍷</i> By our pastry chef Théo Buffet, upon request	16.00
In the style of a banoffee Soft salted caramel biscuit, banana confit with dark rum, vanilla chantilly with Mexican Planifolia vanilla, Kidavoa 50 % ganache and sauce, caramelized pecans nuts – G, O, L, SU, F	16.00
Winter delight in Champagne Spiced Poire Conférence, crispy tuile, Ratafia Champenois Chardonnay sauce, and honey ice cream from our beehives – SU, L, O, F	16.00
Exotic Floating island to Share Lime-flavoured meringue, coconut custard cream, smooth caramel, pineappel and mango confit. – O, F	28.00



KITCHEN TEAM

Bala, Kevin, Axel, Théo, Navashree, Daniela, Akhnas, Akash, Bastien, Jules, Teddy, Garence

GOURMET DISCOVERY

exclusively for lunch
— public holidays excluded —

Starter
—
Main Course
—
Gourmet coffee or tea
or
Signature creation

39.00

🍷 Select from the highlighted options.

KIDS' MENU

19.00

Fruit juice, soda, or syrup

Chicken supreme
and side dish of your choice
or

Minced beef
and side dish of your choice FRENCH ORIGIN

Fruit salad

or

2 scoops of ice cream or sorbet of your choice – O, L



OPEN FROM MONDAY TO SUNDAY

Breakfast	from 07:00 AM to 10:00 AM
Lunch	from 12:00 PM to 02:00 PM
Dinner	from 06:45 PM to 09:00 PM

LIST OF ALLERGENS

A-Gluten, **C**-Crustaceans, **O**-Eggs, **A**-Peanuts, **P**-Fish, **So**-Soy, **L**-Lactose, **F**-Nuts, **Ce**-Celery, **M**-Mustard, **Se**-Sesame, **Su**-Sulphites, **Lu**-Lupin, **Mo**-Mollusks
net price and in euro