

La Carte

Starters

Courgette Flower: €65

Chanterelle Mushrooms – Tomato Confit – Almonds

Nacré Cod: €85

Carrot medley – Shellfish – Coriander – Osciette caviar

Pan-fried foie gras: €75

Rhubarb – Gingerbread – Lemon

Langoustine from Brittany: €85

Kadaïf – Courgette – Herb butter

Mains

Turbot fillet : 85€

Shellfish ceviche - Yuzu - Buckwheat soufflé

Wood-fired Grilled Langoustine: 80€

Ginger – Lime – Condiments

Black Angus fillet: 90€

Tartare - Souffléed Potato - Imperial Oscietra Caviar

Grilled - French Fries - Béarnaise Sauce

Confit Cheek

Sweetbreads : 90€

Sorrel – Grenobloise-style – Peas & marsh broad beans

Cheese Trolley

Selection of Cheeses from Our Artisans &
Producers

30 €

Desserts

The strawberry from Wépion:

Madeleine biscuit – Plant-based sorbet – Meringue

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Chocolate shell:

Sobacha ice cream – Lemon confit – Grué opaline

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The Cherry:

Clafoutis – Elderflower Ice Cream – Almond and Kirsch Biscuit

La Crêpe Normande

La Véritable Dame Blanche

30 €