

MENUS

CRAB FROM BRITTANY

*Buckwheat and salicornia,
Light coral mayonnaise.*

WHITE TRUFFLE FROM PIEDMONT

*Red Cow parmesan and Gascon bacon,
Pheasant hen velouté.*

SEA SCALLOPS FROM NORMANDY

*Watercress gnocchis and caviar,
Smoked potato cream.*

LINE CAUGHT SEA BASS

*Salsify with lemon from Menton,
Roasted fishbone jus with rare peppers.*

PIGEON FROM PORNIC

*Corn from Yvelines and wild mushrooms,
Black cardamom reduction.*

FRESH AND MATURED CHEESES FROM OUR CELLAR

PEAR

*Purple shiso crystalline,
Shiso and pear sorbet.*

VANILLA POMPONA FROM PERU

*Crispy « gavottes » and light cream,
Roasted vanilla ice cream.*

Menu in 8 services — 490€

Menu in 6 services — 360€



Without Truffle and vanilla

STARTERS

MACKEREL 95
*Fennel and bottarga,
Caviar remoulade.*

BLUE LOBSTER FROM «CÔTE D’OPALE» 130
*Île-De-France squash and yuzu,
Marigold vinaigrette.*

CRAB FROM BRITTANY 115
*Buckwheat and salicornia,
Light coral mayonnaise.*

WHITE TRUFFLE FROM PIEDMONT 190
*Red Cow parmesan and Gascon bacon,
Pheasant hen velouté.*

A 15% supplement will be applied to the price of half-portions.

FISH

SOLE FROM MORBIHAN 165
Crayfish and forest mushrooms
Lovage velour.

LINE CAUGHT SEA BASS 145
Salsify with lemon from Menton,
Roasted fishbone jus with rare peppers.

SEA SCALLOPS FROM NORMANDY 110
Watercress gnocchis and caviar,
Smoked potato cream.

MEATS

HARE 115
1st service: Roasted saddle with barberry,
Red beetroots with centifolia rose,
Pepper sauce.

2nd service: Ballotine of Hare shoulder,
Beetroot civet sauce.

MILK FED VEAL SWEETBREAD FROM CORRÈZE 150
Celery from Nouvelle-Aquitaine and fresh walnuts from Isère,
Braised jus.

PIGEON FROM PORNIC 120
Corn from Yvelines and wild mushrooms,
Black cardamom reduction.

POULTRY FROM BRESSE – (for 2 guests) 270
1st service: Chicken supreme,
Leek, button mushrooms and nasturtiums,
Crayfish bisque and chicken jus with « Cazette » hazelnuts from Nièvre.

2nd service: White chicken pudding,
Supreme crayfish sauce.

DESSERTS

BUCKWHEAT

49

*Crispy « gavottes »,
Ribot milk ice cream.*

PEAR

46

*Purple shiso crystalline,
Shiso and pear sobert*

GRAND CRU CHOCOLATE FROM SAO TOME

49

*Cocoa meringue,
Mucilage sorbet.*

VANILLA POMPONA FROM PERU

53

*Crispy « gavottes » and light cream,
Roasted vanilla ice cream.*

VEGETABLE MENU

FENNEL

*In escabeche,
Remoulade with aniseed oil. 65*

ILE-DE-FRANCE SQUASH

*Yuzu variation ,
Marigold Vinaigrette. 60*

CARROTS FROM TOURAINE

*Variations with verbena,
Reduced juice with carrot and ginger. 65*

POTATO

*«Fingerling» potato gnocchis and watercress,
Smoked «Institut de Beauvais» cream. 65*

WILD MUSHROOMS

*Spelt risotto,
Sweet clover jus. 80*

FRESH AND MATURED CHEESES FROM OUR CELLAR 39

PEAR

*Purple shiso crystalline,
Shiso and pear sobert. 46*

VANILLA POMPONA FROM PERU

*Crispy « gavottes » and light cream,
Roasted vanilla ice cream. 53*

Menu in 8 services — 360€

Menu in 6 services — 280€



Without potato and vanilla.