

A LA CARTE MENU

STARTER

Pan-Fried Foie Gras

Pear, Yuzushu, Ginger 55€

Blue Lobster

Melon, Red Shiso Vinegar, Peanut 60€

Amberjack

Radish, Cucumber, Horseradish, Sancho Pepper 42€

MAIN COURSE

Turbot

Carrot, Pink Grapefruit, Verbena, Beurre Noisette 80€

Sweetbread

Persimmon, Spring Onion, Leaves 70€

Lamb

Aubergine, Miso, Wild Garlic Vinegar, Black curry 55€

CHEESE

from our Trolley 28€

DESSERT

Lemon

Grappa, Basil, Bergamot 20€

Saint-Domingue Chocolate

Coffee, Green Cardamom 20€

Black Sesame

Coconut, Horseradish, Yuzu 20€

Executive chef Arnaud Bignon

The prices include all legal charges.
Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).