

A LA CARTE MENU

STARTER

Pan-Fried Foie Gras

Cherry, Fresh Almond, Elderflower 55€

Langoustine

Cos lettuce, Fig Leaf, Celeriac, Lemon 60€

Caviar Ossetra

Red Shrimps, Coconut, Yuzu 65€

MAIN COURSE

Turbot

Carrot, Pink Grapefruit, Verbena, Beurre Noisette 80€

Sweetbread

Plum, Spring Onion, Leaves 70€

Lamb

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

CHEESE

from our Trolley 28€

DESSERT

Lemon Verbena

Green Apple, Yogurt, Lemongrass 20€

Chocolate

Passion Fruits, Caramel, Spices 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).