

# A LA CARTE MENU

## STARTER

### **Foie Gras Parfait**

Smoked Eel, Horseradish, Soya, Parsley 55€

### **Scallop**

Celery, Buckwheat, Celeriac 52€

### **Caviar Ossetra**

Red Shrimps, Coconut, Yuzu 65€

## MAIN COURSE

### **Monkfish**

Onion, Beer, Ponzu, Kampot Pepper 50€

### **Sweetbread**

Jerusalem Artichoke, Coffee, Liquorice, Bay Leaf 60€

### **Venison**

Parsnip, Shallot, Elderberry 65€

### **Mallard Pithivier**

Foie Gras, Girolle, Black Truffle, Grape, Leaves 140€  
(for 2 guests, pre-order 48 hours)

## 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).