

# A LA CARTE MENU

## STARTER

### **Pan-Fried Foie Gras**

Smoked Eel, Satay, Lentil, Pear 52€

### **Scallop**

Celery, Buckwheat, Celeriac 52€

### **Caviar Ossetra**

Red Shrimps, Coconut, Yuzu 65€

## MAIN COURSE

### **John Dory**

Red Kuri Squash, Mexican Marigold, Sea Buckthorn 50€

### **Sweetbread**

Jerusalem Artichoke, Coffee, Liquorice, Bay Leaf 60€

### **Venison**

Parsnip, Shallot, Elderberry 65€

### **Mallard Pithivier\***

Foie Gras, Girolle,  
Black Truffle, Grape, Leaves 140€/2 guests

## CHEESE

from our Trolley 28€

## DESSERT

### **Lemon Verbena**

Green Apple, Yogurt, Lemongrass 20€

### **Chocolate**

Passion Fruits, Caramel, Spices 20€

### **Tahitian Vanilla**

Caramelised Brioche & Hazelnut 20€

**Executive chef Arnaud Bignon**

\* pre-order 48 hours

The prices include all legal charges.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).