

A LA CARTE MENU

STARTER

Pan-Fried Foie Gras

Smoked Eel, Satay, Ginger, Pear 53€

Beef

Oyster, Samphire, Ponzu Wagyu, Beetroot, Horseradish 48€

Langoustine

Tartare, Fennel, Ouzo, Coral BBQ, Wild Fennel, Liquorice 65€

MAIN COURSE

Sea Bass

Fig Leaf, Celeriac, Avocado, Lemon Balm 50€

Venison

Elderberry, Parsnip, Raddichio Tardivo, Girolle Mushroom 60€

Lamb

Chickpea, Black Garlic, Mint, Spring Onion, Yogurt 55€

CHEESE

from our Trolley 28€

DESSERT

Lemon Verbena

Green Apple, Yogurt, Lemongrass 20€

Lemon

Basil, Grappa, Bergamot 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).