

ENTRIES

KRYSTAL CAVIAR AND SCALLOPS jerusalem artichoke remoulade, brown crab	40€
THE SCALLOPS button mushroom, watercress emulsion, grilled mini leek, shellfish sauce	49€
COOKED EGG WITH MELANOSPORUM TRUFFLE artichoke risotto, Black Forest bacon emulsion, "Comté" 18 months	58€
JERUSALEM ARTICHOKE FROM THE MOËNES FARM sea urchin, egg yolk from the galache farm cooked soy sauce	45€

DISHES

LINE POLLACK, KOMBU STEAM Landes white asparagus, caper sauce, Maviar from Petrossian	72€
ROASTED MONKFISH buckwheat butter sauce from the house bordier, cauliflower cream	65€
HAY-SMOCKED PIGEON FROM ANJOU carrots and ginger	75€
SUCKLING LAMB FROM THE PYRENNES confit celery, calamansi lemon glaze, tandoori sauce	69€
THE WAGYU A4 BEEF (Japanese origin) salsify with honey confit shallot Bordeaux-style	120€

CHEESE

FRANCK FAIVRE cheeses selection	28€
THE COMTE 18 MONTHS Granny smith, fuji, golden apples, cider vinager	24€



DESSERTS

THE THREE LEMONS Menton lemon, black and lime, olive oil madeleine	27€
THE MILLE-CHOCOLAT chocolate, praline, Madagascar vanilla	28€
THE ITALIAN HAZELNUT hot chocolate soufflé, coffee sorbet, Whisky Springbank cream	30€