

STARTERS

BLUE LOBSTER AND, ZUCCHINI FLOWER
nectarine, zucchini from Nice, béarnaise creme 65€

DUCK FOIE GRAS AND SMOKED EEL
artichoke, black lemon, button mushrooms 40€

THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM
sweet onions, lentils from Châtillons sur Seine,
Pata Negra Bellota 45€

RED TUNA IN TATAKI
shiso leaves, vegetables from Eric Roy 38€

MAIN-COURSES

THE JOHN DORRY FISH COOKED WITH THE BUTTER MEUNIERE
Grilled leeks, artichokes, coriander, ravigotte sauce 62€

LOTTE AND BOUCHOT MUSSEL FROM MONT SAINT-MICHEL
Paimpol coconut beans, herb salad, curry and lemongrass sauce 52€

VEAL SWEET-BREAD AND BUCKWEATH GRILLED
sweet peas, eggplant, carrot 58€

PLUMA IBERIAN PORK
thym flower, eggplant, potatoes tagliatelle 48€

WAGYU BEEF A4 (Japanese origin)
polenta, watercress, tartare and puffed potatoes 115€

CHEESES

FRANCK FAIVRE Selection of cheeses 20€

GOAT CHEESE AND BLACK OLIVE olive oil with basil, tomato jam 15€

DESSERTS

THE WILLIAMS PEAR AND VANILLA MADAGASCAR
hazelnut praline cream, salted butter caramel 20€

BLOWED BULL AND APPLE
Normand cake, passion fruit, peanut 21€

THE FIG AND THE PISTACHIO
mascarpone, chocolate cookie, kadaïf 20€