

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€



BLUE LOBSTER AND, ZUCCHINI FLOWER
nectarine, zucchini from Nice, béarnaise crème

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

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

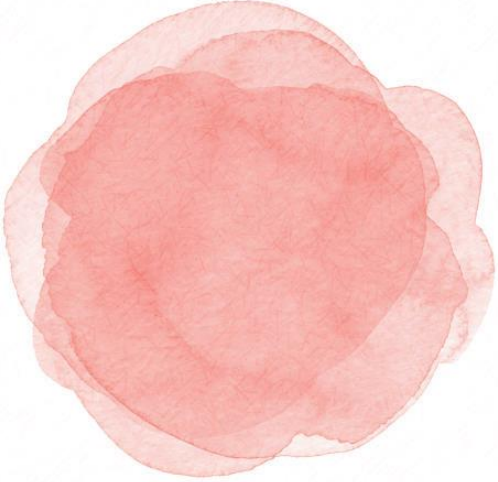
VEAL SWEET-BREAD AND BUCKWEATH GRILLED
sweet peas, Eggplant, carrot

Or

WAGYU JAPANESE BEEF A4 (supp 25€)
polenta, watercress, tartare and puffed potatoes

FRANCK FAIVRE Selection of cheeses

BLOWED BULL AND APPLE
Normand cake, passion fruit, peanut



Inspiration au voyage en 6 services at 120€
served for the whole table
the lunch up to 13h00 and for the diner up to 21h00

The Wine Pairing 65€
Selection of 6 wine glasses of 8cl



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

Or

RED TUNA IN TATAKI
shiso leaves, vegetables from Eric Roy

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

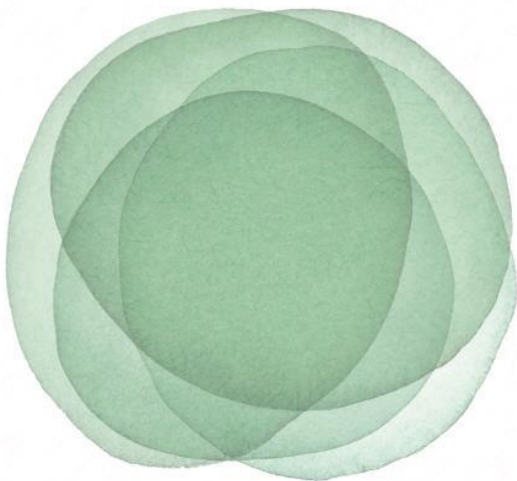
PLUMA IBERIAN PORK
thym flower, eggplant, potato tagliatelle

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

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

Or

THE FIG AND THE PISTACHIO
mascarpone, chocolate cookie, kadaïf



Promenade en 5 services at 80€

The Wine Pairing 55€
Selection of 5 wine glasses of 8cl



RED TUNA IN TATAKI
shiso leaves, vegetables from Eric Roy



PLUMA IBERIAN PORK
thym flower, eggplant, potato tagliatelle



GOAT CHEESE AND BLAK OLIVE
olive oil with basil, tomato jam



THE FIG AND THE PISTACHIO
mascarpone, chocolate cookie, kadaïf



Balade en 4 services at 60€

Balade en 3 services at 45€

Served only for the lunch week & not special days

The Wine Pairing 45€
Selection of 4 wine glasses of 8cl