

STARTERS

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

DUCK FOIE GRAS AND SMOKED EEL
wild asparagus, beetroot, granny Smith apple juice 40€

THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM
peas, Milly's peppermint,
Pata Negra Bellota, focaccia 45€

THE FRIDE FROG LEGS IN PANKO
artichokes, black garlic, parsley, wasabina 38€

MAIN-COURSES

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

YELLOW POLAK FISH AND TOMATO SAUCE
eggplant, pine nuts, pesto 52€

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

IBERIAN PORK WITH BINCHOTAN BARBECUE
mushroom duxelle, small-vegetables from Eric Roy,
shallot juice 48€

WAGYU BEEF A4 (Japanese origin)
polenta, watercress, tartare and puffed potatoes 95€

CHEESES

FRANCK FAIVRE Selection of cheeses 20€


GOAT CHEESE AND CARROT
granity, olive oil with basil, tomato jam 15€

DESSERTS

CHOCOLATE AND TARRAGON
cherries, fresh almonds, cinnamon 20€

PEACH AND VERBENA
biscuit butter, granity, orange blossom 21€

STRAWBERRY WITH SHISO LEAVES
rhubarb sorbet, coconut mousse 20€



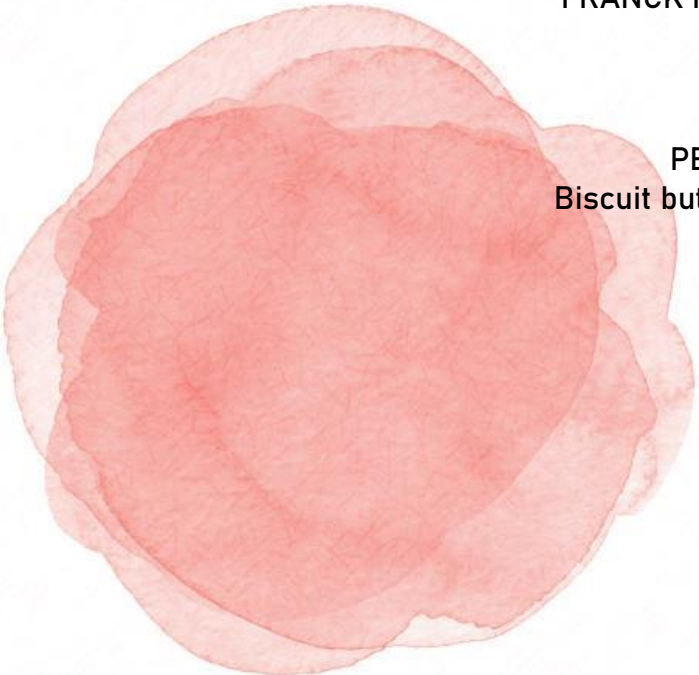
BLUE LOBSTER AND, ZUCCHINI FLOWER
nectarine, zucchini from Nice, béarnaise creme

THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM
peas, Milly's peppermint, Pata Negra Bellota, focaccia

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

VEAL SWEET-BREAD AND BUCKWEATH GRILLED
sweet peas, eggplant, carrot
ou
WAGYU JAPONESE BEEF A4 (supp 20€)
polenta, watercress, tartare and puffed potatoes

FRANCK FAIVRE Selection of cheeses



PEACH AND VERBENA
Biscuit butter, granity, orange blossom

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
wild asparagus, beetroot, granny Smith apple juice
Or

THE FRIDE FROG LEGS IN PANKO
artichokes, black garlic, parsley, wasabina

YELLOW POLAK FISH AND TOMATO SAUCE
eggplant, pine nuts, pesto

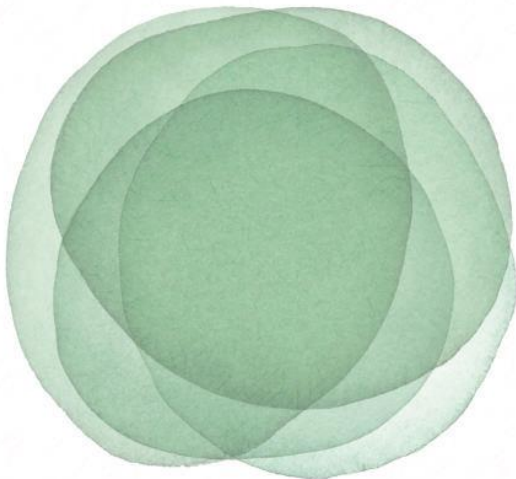
IBERIAN PORK WITH BINCHOTAN BARBECUE
mushroom duxelle, small-vegetables from Eric Roy,
shallot juice

GOAT CHEESE AND CARROT
granity, olive oil with basil, tomato jam

CHOCOLATE AND TARRAGON
cherries, fresh almonds, cinnamon
Or
STRAWBERRY WITH SHISO LEAVES
rhubarb sorbet, coconut mousse

Promenade en 5 services at 80€

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





THE FRIDE FROG LEGS IN PANKO
artichokes, black garlic, parsley, wasabina



IBERIAN PORK WITH BINCHOTAN BARBECUE
mushroom duxelle, small-vegetables from Eric Roy,
shallot juice



GOAT CHEESE AND CARROT
granity, olive oil with basil, tomato jam



STRAWBERRY WITH SHISO LEAVES
rhubarb sorbet, coconut mousse



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