

RED TUNA IN TATAKI  
shiso leaves, vegetables from Eric Roy

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CODFISH AND BOUCHOT MUSSEL FROM MONT SAINT-MICHEL  
cauliflower semolina with orange, curry and lemongrass sauce

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NANGIS BRIE MOUSSE  
Walnut tile, blueberry vinegar from Olivier

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

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

Homemade Products  
Our prices extend all taxes and service included

EARTH AND SEA  
pan-fried foie gras, wild mushrooms, bonito broth  
Or  
RED TUNA IN TATAKI  
shiso leaves, vegetables from Eric Roy

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CODFISH AND BOUCHOT MUSSEL FROM MONT SAINT-MICHEL  
cauliflower semolina with orange, curry and lemongrass sauce

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VEAL FILET MIGNON  
The blond lentil from JP olin, Jerusalem artichoke,  
Meaux mustard

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NANGIS BRIE MOUSSE  
Walnut tile, blueberry vinegar from Olivier

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

Or  
THE CHESNUT AND THE BLACKCURRANT  
Breton chestnut shortbread, chestnut mousse,  
Martinique rum ice cream

Promenade en 5 services at 80€

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

Homemade Products  
Our prices extend all taxes and service included

**SCALLOPS CARPACCIO**  
Caviar Oscietre, crab, jerusalem artichoke

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

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**THE TURBOT COOKED LOW TEMPERATURE**  
parsnip, buckwheat risotto, ravigotte

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**VEAL SWEET-BREAD AND CEPES**  
White sesame, salsifi, wild mushroom sauce

Or

**WAGYU JAPANESE BEEF A4 (supp 25€)**  
carrots, chanterelles, carrots juice

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**FRANCK FAIVRE Selection of cheeses**

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**BLOWED BULL AND APPLE**  
Normand cake, passion fruit, peanut

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

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

Homemade Products  
Our prices extend all taxes and service included

## STARTERS

**SCALLOPS CARPACCIO**  
Caviar Oscietre, crab, jerusalem artichoke 52€

**EARTH AND SEA**  
pan-fried foie gras, wild mushrooms, bonito broth 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 TURBOT COOKED LOW TEMPERATURE**  
parsnip, buckwheat risotto, ravigotte 62€

**CODFISH AND BOUCHOT MUSSEL FROM MONT SAINT-MICHEL**  
cauliflower semolina with orange, curry and lemongrass  
sauce 52€

**VEAL SWEET-BREAD AND CEPES**  
White sesame, salsifi, wild mushroom sauce 58€

**VEAL FILET MIGNON**  
The blond lentil from JP ollin, Jerusalem artichoke, Meaux mustard 48€

**WAGYU BEEF A4 (Japanese origin)**  
carrots, chanterelles, carrots juice 115€

## CHEESES

**FRANCK FAIVRE Selection of cheeses** 20€

**NANGIS BRIE MOUSSE**  
Walnut tile, blueberry vinegar from Olivier 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 CHESNUT AND THE BLACKCURRANT**  
Breton chestnut shortbread, chestnut mousse,  
Martinique rum ice cream 20€