

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 COUNTY 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€



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LINE POLLACK, KOMBU STEAM Landes white asparagus, caper sauce, Maviar from Petrossian
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HAY-SMOCKED PIGEON FROM ANJOU carrots and ginger
OR
WAGYU A4 BEEF, Japanese origin (supp +30€) salsify with honey, confit shallots Bordeaux
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FRANCK FAIVRE selection of cheeses
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THE ITALIAN HAZELNUT hot chocolate soufflé, coffee sorbet, Whisky Springbank cream

TRAVEL INSPIRATION in 6 stops at 165€

served for the whole table  
until 1:00 p.m. for lunch and 9:00 p.m. for dinner

Food and wine harmony at 105€  
selection of 6 glasses of wine of 8cl

Homemade Products  
Our prices include all taxes and service included

JERUSALEM ARTICHOKE FROM THE MOËNES FARM  
sea urchin, egg yolk from the galache farm cooked soy sauce

Or

#### THE SCALLOPS

button mushroom, watercress emulsion, grilled mini leek, shellfish sauce

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#### ROASTED MONKFISH

buckwheat butter sauce from the house bordier, cauliflower cream

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#### SUCKLING LAMB FROM THE PYRENNES

confit celery, calamansi lemon glaze, tandoori sauce

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#### THE "COMTE" 18 MONTHS

Granny smith, fuji, golden apples, cider vinegar

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#### THE THREE LEMONS

Menton lemon, black and lime, olive oil madeleine

Or

#### THE MILLE-CHOCOLAT

chocolate, praline, Madagascar vanilla



WINTER STOPOVER in 5 stops at 110€  
The prestigious harmony of food and wine at 85€  
selection of 5 glasses of wine of 8cl

Homemade Products  
Our prices include all taxes and service included

JERUSALEM ARTICHOKE FROM THE MOËNES FARM  
sea urchin, egg yolk from the galache farm cooked soy sauce

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#### ROASTED MONKFISH

buckwheat butter sauce from the house bordier, cauliflower cream

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#### THE "COMTE" 18 MONTHS

Granny smith, fuji, golden apples, cider vinegar

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#### THE THREE LEMONS

Menton lemon, black and lime, olive oil madeleine



WINTER WALK in 4 stops at 90€

WINTER WALK in 3 stops at 70€  
Served only for lunch on weekdays  
(excluding public holidays)

The prestigious harmony of food and wine at 65€  
selection of 4 glasses of wine of 8cl

Homemade Products  
Our prices include all taxes and service included