



Starters

- Langoustine in sashimi, Ossetra caviar, langoustine bisque and creamy cauliflower 42€
 - Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce 40€
 - Soft boiled egg, pata Nerga and raviole and cepes mushroom sauce 45€
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Main courses

- Turbot filet, creamy eggplant candied tomatoes and romanesco cabbage, buckwheat butter sauce 65€
 - Red mullet fillet, "Paimpol" bean puree, black garlic, Bimi in tempura and reduction of a bouillabaisse with local safran 48€
 - Veal sweetbread and artichoke, crispy potatoes, green peas and mustard sauce from Meaux 58€
 - Pigeon roasted in a pistachio crust, slow cooked leg, Eringuy, cinnamon butternut puree 52€
 - Japanese Wagyu beef, potatoe rolls, mini grilled leek, fava beans, wasabina sauce 95€
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- Cheese tasting plate 20€
 - Fresh goat cheese and sorbet, basil olive oil and tomato jam 15€
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Desserts

- Puff pancake, warm apricot, and verbena ice cream 19€
- Poached pear, speculoos biscuit, pear sorbet and coconut sauce 21€
- Blueberries, vanilla crème brûlée, cocoa ground and Granny Smith apple 21€

This carte served only of the lunch