



## 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, potato 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€
- The Bubble of puffed sugar, peach, lavender emulsion and yogurt ice cream 21€
- Blueberries, vanilla crème brûlée, cocoa ground and Granny Smith apple 21€