



Starters

- Ferme des Galaches soft boiled egg, fresh pasta, onion emulsion, truffle sauce and croque-monsieur Comté cheese with truffle 48€
- Langoustines in two ways: 45€
Just snacked, carrots of sand in cocoa nib, emulsion coco-lemongrass, then served in its consomme, poutargue of caviar and turnip "kabu"
- Asparagus of the moment associated with scallops, Hollandaise sauce with yuzu, bacon Colonata and grated fruity Comté 40€

Main courses

- Monkfish, Bimi broccoli in tempura, white butter sauce with saffron from Samuel De Smet (Loire Valley) 55€
 - Turbot cooked in meunière with salted butter, yuzu sabayon and vegetables from Eric Roy 65€
 - Calf sweetbread, gnocchi with truffle, chervil root purée, truffle sauce 62€
 - Ferme des Tuiles chicken, lacquered salsify, vegetables from Eric Roy Jerusalem artichoke puree and chicken juice 52€
 - Wagyu Beef of Japanese origin, Enokis, Roasted white asparagus 95€
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- Selection of mature cheeses from Franck Faivre 20€
 - Orvannais and cashew nuts 15€

Desserts

- Chocolate pleasure, white chocolate ganache, banana mousse and Earl Gray tea sauce 21€
- The sugar sphere with exotic fruits, house fruit and coconut custard 21€
- The Variation around the apple, almond crumble and crème brûlée with vanilla 19€