



## Starters

- Scallops in carpaccio, Jerusalem artichoke and crab rémoulade, Pétrossian's Daurenki caviar and grapefruit flavor 42€
  - Translucent Egg in ravioli, onions compotée, bacon emulsion and truffle sauce 48€
  - Sea foods, buckwheat crispy and avocado cream 38€
  - Scallops, duck foie gras, shitakés and heliantis mousse 38€
- 

## Main courses

- Codfish, lotus roots and enoki, Eric Roy's vegetables and shellfish emulsion 45€
  - John Dory, leeks, spinach couli and beurre blanc sauce 52€
  - Duck from Dombes, chinese cabbage, beetroot and carrot juice 42€
  - Sweatbread, baked with buckwheat, Eric Roy' vegetables and cidre sauce 58€
  - *Wagyu Beef A4*, from Japan, potatoes with hadock, small Eric Roy's turnip and onion and ginger condiment 95€
- 

Tasting of Franck Faivre's cheeses 20€

Goat cheese with hibiscus syrup, olive oil and toast 15€

---

## Desserts

- Passion fruit and Mango, meringue and iced vanilla 18€
- Pomelo associated with Yuzu, sablé biscuit and white chocolate crispy 18€
- Blown sugar bubble, litchi, lime crumble and orange blossom emulsion 20€