



KRISTAL CAVIAR FROM KAVIARI HOUSE

Kombu marinated scallop

SEA URCHIN

Japanese squash and fermented soy sauce

THE " ONSEN " EGG FROM LA FERME DES GALACHES

Melanosporum black truffle, Cévennes sweet onions, hazelnut emulsion

LINE-CAUGHT GILTHEAD BREAM

pencil leek, farm sorrel, local saffron sauce

CALF'S SWEETBREAD

carrot with coffee and kumquat, smoked potato, yellow wine sauce

OR

WAGYU A4 BEEF, BINCHOTAN SMOCKED Japanese origin (+35€)
and Wagyu tartar with tuberous parsley

FRANCK FAIVRE'S CHEESE SELECTION

CI(T)RRUS

clementine sorbet, tangelolo mousse, yuzu-glazed meringue, citrus marmalade

INSPIRATION AU VOYAGE - 7 courses for 185€

Served for all guests only until 1:00 p.m for lunch and 9:00 p.m for dinner

"Food and Wine" harmony for 110€
Selection of 6 wine glasses – 8cl

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THE ROYAL WINTER GARDEN

Eric Roy's mini vegetables from Loire Valley, cauliflower cream,
coconut-curry-lemongrass emulsion

OR

"TEION CHORI" SCALLOP

Jerusalem artichoke remoulade, crab, beetroot pickles

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ROASTED MONKFISH

spinach, guanciale, grilled rice

ANGUS BEEF FILET

smoked mushroom, red cabbage with ginger, local mustard sauce

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FARMHOUSE BRIE DE MEAUX

Granny Smith & Golden apples, Beaujolais walnut oil

LA BELLE-ÉBÈNE

poached pear with Madagascan vanilla syrup, milk chocolate and truffle

OR

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LE MONT-BLANC

chestnut parfait, rum and chestnut frosted cream, meringue, yuzu sorbet

PROMENADE - 5 courses for 125€

"Food and Wine" harmony for 85€
Selection of 5 wine glasses – 8 cl

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BALADE - 4 courses for 95€

BALADE - 3 courses for 70€

Served at lunch on weekdays only (excluding public holidays)

"Food and Wine" harmony for 65€
Selection of 4 wine glasses – 8cl

STARTERS

KRISTAL CAVIAR FROM KAVIARI HOUSE Kombu marinated scallop	64€
« TEION CHORI » SCALLOP Jerusalem artichoke remoulade, crab, beetroot pickles	52€
THE " ONSEN " EGG FROM LA FERME DES GALACHES Melanosporum black truffle, Cévennes sweet onions, hazelnut emulsion	60€
THE ROYAL WINTER GARDEN Eric Roy's mini vegetables from Loire Valley, cauliflower cream, coconut-curry-lemongrass emulsion	48€

MAIN COURSES

LINE-CAUGHT GILTHEAD BREAM pencil leek, farm sorrel, local saffron sauce	75€
ANGUS BEEF FILET smoked mushroom, red cabbage with ginger, local mustard sauce	72€
CALF'S SWEETBREAD carrot with coffee and kumquat, smoked potato, yellow wine sauce	75€
ROASTED MONKFISH spinach, guanciale, grilled rice	68€
WAGYU A4 BEEF, BINCHOTAN SMOCKED Japanese origin and Wagyu tartar with tuberous parsley	120€

FROMAGES

FRANCK FAIVRE'S CHEESE SELECTION	28€
FARMHOUSE BRIE DE MEAUX Granny Smith & Golden apples, Beaujolais walnut oil	24€

DESSERTS

MONT-BLANC chestnut parfait, rum and chestnut frosted cream, meringue, yuzu sorbet	28€
BELLE-ÉBÈNE poached pear with Madagascan vanilla syrup, milk chocolate and truffle	32€
CI(T)RRUS clementine sorbet, tangelolo mousse, yuzu-glazed meringue, citrus marmalade	32€

