

## STARTERS

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| SEVRUGA CAVIAR FROM MAISON MONARQ<br>Langoustine tartare and Nori seaweed                   | 85€ |
| PECTEN MAXIMUS<br>Smoked scallop and Duck liver,<br>Red radish, shiso jelly                 | 58€ |
| « ONSÉN TAMAGO » DES GALACHES<br>Slow cooked egg, green Asparagus,<br>Morel, mushroom sauce | 65€ |
| LILIACEAE<br>White asparagus from les Landes, Eel, tarragon, Roscoff onion                  | 52€ |

## MAINS

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| POLLACHIUS<br>Line caught Pollock, Beetroot puree, grilled leeks,<br>Kombu sauce with herbaceous oils and Ponzu  | 75€  |
| RED MULLET<br>Artichoke, potato, Olives, basil,<br>Farm sourced Safran                                           | 85€  |
| SWEETBREAD<br>Carrot, Peas and carrot juice                                                                      | 80€  |
| KOHITSUJI<br>Sisteron lamb, Chickpea and sesame, quinoa, lamb jus                                                | 78€  |
| WAGYU A4 BEEF, BINCHOTAN SMOKED <i>japanese origin</i><br>Served with a tartare of Wagyu and seasonal vegetables | 148€ |

## CHEESE

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| CREAMED FARMHOUSE BRIE DE MEAUX<br>Kadaïf, back olive oil from Provence « À L'Olivier » | 24€ |
| TRADITIONAL BRIE DE MEAUX                                                               | 20€ |

## DESSERTS



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| STRAWBERRY<br>Strawberry sorbet, black garlic tuile, Basil cream,<br>Pine tree vinaigrette           | 35€ |
| MADELEINE<br>Meringue sorbet, mint and Lemon                                                         | 32€ |
| TAHITIAN BLACK GOLD<br>Crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated vanilla | 40€ |