

Season Carte

To start ...

Seared scallops, cauliflower cream, piquillo pepper coulis, Beef Cecina crisps

24

Tortellini with Comté cheese and Morteau sausage, Savagnin cream Comté shavings, smoked paprika oil, puffed buckwheat

16

Beef tataki, wasabi mayonnaise, coriander foam, Asian broth

17

Sea Bream Ceviche, Leche de Tigre, lime, pomegranate, creamy avocado, crunchy tiles

18



Variation of Button and Enoki mushrooms, vegetable parmesan

14

To follow ...

Veal medallion at low temperature, celeriac, apples, pears, cocoa juice

25

Bass fillet, candied leeks, black rice, virgin oil with vegetables and citrus

35

Stuffed saddle of lamb, broad beans, glazed carrots, roasted brussels, thyme juice

36

Sturgeon, Asian noodles, peas, red curry sauce, chorizo crisps

27

Filet of « Sashi » Beef, Robuchon style mash, seasonal vegetables and Chimichurri sauce

39

... to finish

Assortment of matured cheeses from Poirel (Master Cheese refiner)

14

Pears poached in syrup and stewed apples, cardamom shortbread, puffed spelled, green apple sorbet

9

Stewed pineapple, meringue shell, malibu liquor espuma, coconut rock and coconut ice cream

9

Oriental cigar : crispy cigars, white chocolate and pistachio namelaka, almonds, hazelnuts, yoghurt/orange blossom ice cream

10

Chocolate and Absinthe : ganache and shortbread, absinthe gel and chocolate/Absinthe ice cream

12