

# season carte

## To start ...

Black Tiger Gambas & Shrimp Ravioli,  
creamy Lobster « Bisque » sauce with citrus, coriander oil

20

Perfect egg cooked at 64 ° C (organic farm egg)  
pumpkin cappuccino, smooth cream with maple syrup and hazelnut chips

16

Trout gravlax, yuzu lemon cream, dill oil, mango and coriander condiment, homemade blinis

17

Snails Cromesquis, garlic and parsley potato emulsion, small vegetables from the garden

19

## To follow ...

French Veal chop, panfried seasonal mushroom, black garlic jus, creamy polenta

29

Sea-bream fillet

artichoke mousseline, roasted artichokes, homemade gnocchi and vanilla sauce

25

Deer back, blackcurrant and red wine juice, crispy red cabbage and homemade spätzles

26

Halibut fillet, spelled and celery risotto, glazed carrots, lemongrass foam and candied lemon oil

28

Filet of « Sashi » Beef, Truffle sauce, Robuchon-style puree, season vegetables

39

## ... to finish

Assortment of 3 refined cheese from Poirel (Maître Affineur)

13

Mont-Blanc with chestnut cream

clementine heart, meringue and candied clementine sorbet

12

Deconstructed Dark Forrest, whipped dark chocolate ganache, chocolate biscuit,  
kirsh whipped cream, candied cherries, chocolate shavings and cherry ice cream

10

Ispahan Pavlova, crunchy meringue, rose whipped cream, fresh lychee and lychee gel

10

Caramel & Praline Succès

Almond dacquoise, caramelatte ganache, praline caramel,  
meringue with cocoa nibs and slivers of chouchou

12