

# Season Carte

## To start ...

Thai Beef tartare, egg yolk pangratato, mashed peas with coriander

15

Asparagus tips, 18-month-old Comté mousse, walnuts and crumbled Morteau sausage

16

Summer Vichyssoise soup with smoked Haddock,  
saffron potatoes, charcoal leek, creamy bisque

18

## To follow ...

Iberian Pork Pluma, homemade parmeggiano gnocchi, Veal jus with savory and black garlic

26

« Meunière » Sea Bass fillet, meunière butter emulsion,  
bok choy, mashed fingerling potatoes from Le Touquet with citrus fruits

32

Red Tuna steak, zucchini mousseline, piquillo pepper condiment,  
herb and horseradish sauce, black rice risotto

29

Beef Fillet, Béarnaise sauce, small vegetables, homemade fries

39

## ... to finish

Assortment of 3 refined cheese from Poirel (Master Refiner)

13

Lemon yuzu meringue tartlet, cottage cheese / yuzu ice cream

10

Ice parfait with Basil, strawberry tartare and red fruit coulis

11

Warm chocolate mousse like a minute soufflé, vanilla ice cream from Madagascar

12