

## Starters

CELERI	15€
poached celeri triangles, caramel of Jura vin Jaune, crumbled pear and celeri, light Comté cheese mousse	
ROASTED DUCK FOIE GRAS	20€
Sarawak black pepper, steamed rhubarb, balsamic vinegar reduction with ginger	
LEEK	17€
thin tart with leek fondue, truffle jelly, salt-marinated egg yolk, onion bechamel sauce	
OYSTERS	18€
Iran black lemon mousse, powdered bottarga, honey mousse	
RISOTTO WITH ANGEL HAIR PASTA, emulsified parmeggiano cheese with parsley butter	14€
<i>EXTRA: SHAVINGS OF ITALIAN WHITE TRUFFLE (MAGNATUM PICO, WHEN AVAILABLE) +20€</i>	

## Fish, seafood and seashells

FRENCH SCALLOPS	29€
chestnuts and spring onions, scallop broth with bortsch	
TURBOT	27€
smoked marrow bone, minced vegetables with old Madeira wine, garlic cream with red wine	
SALTED HAKE LIKE A CODFISH	22€
simmered with black-eyed white beans, Nyonya coconut juice, tomatoes, curry leaves	
LOBSTER	33€
piquillos stuffed with black quinoa, steamed spinach, Sothi broth	

## Meat

GLAZED VEAL SWEETBREADS, papayas in pickles, dried savory leaves	29€
QUAIL FILLETS CONFIT WITH DUCK FAT	22€
potato mousseline with truffle flavor, potato chips, Villeroy sauce	
RABBIT SADDLE SMOKED WITH ORSCHWIHR VINE SHOOTS	25€
marmelade with button mushroom and Dijon mustard, corn pancake, confit tomato and Xérès sauce	
CHAROLAIS DU BOURBONNAIS, RED LABEL BEEF (GALLUCCI BUTCHER'S SHOP, BELFORT)	33€
heart of the fillet, beetroot and meatjuice gravy, green beans, confit shallots with pink berries	

## Desserts

SELECTION OF REFINED CHEESE (Maison POIREL, Master cheese maker, Essert)	10€
CHOCOLATE mocha cream / spicy ganache chocolate / cocoa bean biscuit / chocolate and toffee sauce	12€
MILLEFEUILLE chestnut and earl grey	10€
LYCHEE TART lychee mousse / lychee ice cream	9€
CUBED MILK FOAM AND CARAMEL shortbread and confit cherries / matcha tea powder	8€

For any information on allergens intentionally incorporated into our dishes,  
please ask for our « allergens form ».  
(in accordance with Decree No. 2015-447 of April 17, 2015)

NET PRICES