

Sébastien Oger & Levin Jacobs

Menu February - March

Salmon 48° | Tomato | Fennel | Avocado | Mango

Cod | Potato | Shrimps | Parisian Mushrooms | Chardonnay Butter

Confit Veal | Silver Onion | Carrots | Emulsion of Foie Gras *

Hamachi | Chives | Potato | Caviar Butter ** [Signature dish]

Pigeon | Leek | Chorizo | Chinese Artichoke | Jus Vadouvan

Selection of Cheeses ****

Candied Pear | Yogurt | White Chocolate | Almond Orange Sorbet

Menu 4 courses € 87 Menu 5 courses * € 97 Menu 6 courses ** € 107 Menu 7 courses *** €117

One menu per table. For any change, we need to charge a supplement of €15.

Please note that it is not possible to take a 6 or 7 courses menu after 20:00 PM.