STARTERS

Foie gras marinated in Vin Jaune, fig chutney, lemongrass jelly – 25€

Spaghetti squash, smoked ricotta, candied lemon and hazelnuts - 19€

Smoked haddock, buttermilk infused with herb oil, lemon condiment – 21€

Sea bream crudo, herb condiment and vinegared tomato water - 25€

MAIN COURSES

Guinea Fowl from Gars Daudet – 38€
Wild forest ceps and shellfish emulsion

Medium rare veal from Pays de la Loire - 38€
Charred corn in purée and crispy, pine tree gel

Beef chuck from Ferme des Belles Robes, Rossini style - 48€
Shallot compote and strong jus

Hare à la royale - 52€
Potato gnocchi with Comté cheese

Pollack from our coasts - 36€
Autumn vegetables glazed with candied lemon and hazelnut, watercress chlorophyll

Alain Rigault's scallops - 38€
Roasted parsnips, citrus virgin sauce and samphire

DESSERTS

Quinces poached with berries - 16€
French pomegranate sorbet and walnuts from Île-de-France

Mille-feuille, pecan praline, avocado blossom honey and Bourbon vanilla - 16€

Mont Blanc, candied orange and chestnut cream - 14€

Sao Tomé chocolate cake, cocoa paste and puxuri, vanilla ice cream - 18€

Paris-Brest, crunchy praline, caramelized pine nuts, cashews and hazelnuts – 25€

Selection of matured cheeses – 18€

Ice creams & sorbets - 5€ per scoop
Chocolate oat, honey, coffee, ginger yogurt, clove

LUNCH MENU

STARTER / DISH OF THE DAY OR DISH OF THE DAY / DESSERT – 45€

STARTER / DISH OF THE DAY / DESSERT – 55€

Butter-braised Pontoise cabbage
Chorizo and white miso emulsion

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Fresh ravioli with shellfish, ricotta and spinach

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Crisp pastry with warm caramelised Golden apples
Light vanilla cream

ICONIC

Burrata with pesto – 19 €

Black truffle risotto – 24€

Caesar Salad – 26€

Niçoise Salad – 26€

Burger – 28€

French Onion Soup – 24€

Seasonal vegetable soup - 24€

Club Sandwich – 26€

Spaghetti – 25€

All prices are inclusive of tax and service.
Meat and fish of French origin.