STARTERS

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

Smoked beetroot, fresh cheese and basil - 19€

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

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

MAIN COURSES

Pork belly from the Mounts of Cantal - 36€
Devil sauce and crispy breadcrumbs

Medium rare veal from Pays de la Loire and tarragon jus- 38€

Beef chuck from Belles Robes farm cooked like a tataki - 42€
Well seasoned jus, strawberries and capers

Pollock from our coasts, sorrel sauce - 36€

Rockfish with crispy skin, shellfish beurre blanc - 38€

CHOICE OF SIDE DISHES

Darphin potato, Petrossian caviar, lime and mascarpone condiment

Black truffle risotto with aged Parmesan

Corn in purée and crispy, pine tree gel

Balsamic-glazed eggplant and eggplant caviar, basil pesto

Candied bell peppers and herb-infused oil

Fresh ricotta ravioli with young spinach leaves
Lemon zest and hazelnuts

Grilled green zucchini, black olive tapenade and savory oil

Additional side dish +10€

CHEESES

Three cheeses - 15€ Six cheeses - 20€

Bleu de Jersiaise (cow's milk)
Boissière Bleu (goat's milk)
Saint Jacques with truffle
Farmhouse Camembert
Young Comté
Ash-covered goat's log
Goat's quail with pollen and toasted seeds

SIGNATURE DESSERTS

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

Rice pudding with cinnamon seeds - 14€
Yogurt ice cream, ginger and candied lemon

TIMELESS CLASSICS

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

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

FOR CHOCOLATE LOVERS

Chocolate cake - 18€ or to share - 30€
Sao Tomé chocolate, cocoa paste and puxuri, vanilla ice cream

ICE CREAM SUNDAES

Peanut and madagascar vanilla ice creams, caramelized peanuts - 16€
Salted butter caramel and warm chocolate sauce

Ice creams & sorbets with assorted flavors – 5 € per scoop
chocolate oat, honey, coffee, ginger yogurt, clove

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