



STARTERS

Chicken egg, girolle mushrooms from our forests – 22€
Grilled apricots and Comté cheese

Fresh and preserved tomatoes, burrata espuma and elderflower – 19€

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

Bluefin tuna tartare, white miso, beef consommé with lemongrass – 25€

MAIN COURSES

Pork belly from the Mounts of Cantal – 36€
Candied bell peppers, herb-infused oil and devil sauce

Medium rare veal from Pays de la Loire – 38€
Peas with tarragon and homemade tarama

Beef chuck cooked like a tataki – 42€
Preserved eggplant, basil pesto and fresh strawberries

Pollock from our coasts, grilled green zucchini – 36€
Black olive tapenade and savory herb

Rockfish with crispy skin – 38€
Green beans, sour rhubarb and cow's milk curd

DESSERTS

Yannick Colombié's stewed figs – 16€
Grape and red wine sorbet, crunchy pistachio slivers

Strawberries from Thibaut Pique, fennel seed ice cream – 16 €
Olive oil virgin sauce and samphire

Rice pudding with cinnamon seeds, yogurt ice cream, ginger and candied lemon – 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, strawberry



LUNCH MENU

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

STARTER / DISH OF THE DAY / DESSERT – 55€

Oise endives, in salad and candied
Herb vinaigrette, orange and walnut

Yellow Challans duck fillet
Smoked red beetroot and basil

Peach and apricot salad
French sumac and verbena sorbet

ICONIC

Burrata with pesto – 19 €

Black truffle risotto – 24€

Caesar Salad – 26€

Niçoise Salad – 26€

The Burger – 28€

French Onion Soup – 24€

The Club Sandwich – 26€

Spaghetti al Limone – 25€

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