



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€
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, rhubarb virgin sauce and pine nuts – 38€

CHOICE OF SIDE DISHES

Darphin potato, Petrossian caviar, lime and mascarpone condiment

Black truffle risotto with aged Parmesan

Peas with tarragon and homemade tarama

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

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

TIMELESS CLASSICS

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

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, strawberry

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