



FIRST COURSE

Ricotta tart – Zucchini – Lemon 19€

Beef Tartare – Oyster leaf – Rye 24€

Royal Sea Bream – Cucumber – Passion Fruit 22€

Lobster ravioli – Jerusalem artichoke – Parsley 26€

Cauliflower – Caviar – Champagne sorbet 26€

MAIN COURSE

Chicken supreme – Herb – Carrot – Almonds 38€

Roasted Seabass – Prawns – Cabbage – Onion – Hazelnut butter sauce 42€

Monkfish – Peas – Raspberry – Horseradish 40€

Risotto – Black Truffle – Parmesan – Mushrooms 38€

Milk fed Veal – Green asparagus – Chanterelles – Peanuts 44€

DESSERTS

Manjari Chocolate Shell – Puxury – Kaffir lime 16€

Millefeuille – Pecan Praline – Avocado tree honey – Bourbon vanilla 16€

Strawberries – Bergamot – Beetroot sorbet 16€

Hazelnut Paris-Brest to share 25€

Aged cheeses from Alleosse 18€

Net prices and taxes included
Meat of French origin