# 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

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€

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

# LUNCH MENU

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

STARTER / DISH OF THE DAY / DESSERT – 55€

Spaghetti squash, smoked ricotta
Candied lemon and hazelnuts

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Slow-cooked pork belly
Broccoli from Finistère, crispy millet and strong jus

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Mont Blanc, candied orange and chestnut 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.