



# LA CARTE



## STARTERS

<i>Crispy chicken, preserved plums and peppers, fresh herbs and poultry sauce</i>	<i>14€</i>
<i>BBQ beef belly, lacto-fermented peppers, sprout kimchi and beef sauce</i>	<i>15€</i>
<i>Cream of langoustine with meadowsweet, flame-battered langoustine, sweet and sour, honey and bacon</i>	<i>18€</i>
<i>Rehydrated celery with vegetable concentrate, sweet and sour lacto-fermented rhubarb, sunflower seed condiment, parsley and hazelnut butter foam</i>	<i>13€</i>



## MAIN COURSES

<i>Scallops, potato roll, seaweed and lovage, lobster scallops, iodized broth</i>	<i>36€</i>
<i>Stuffed young pigeon, cucurbits, salted walnut praline, royal poultry liver and pigeon juice</i>	<i>42€</i>
<i>Roasted turbot, Chinese cabbage roll, pear, fried turbot bard, herbed fish sauce and salicorne swell</i>	<i>38€</i>
<i><u>Chef's suggestion:</u> Prime rib from Les Douces Folies farm, vegetable pie, to share for two</i>	<i>110€</i>



## CHEESE

<i>Cheese cart (Fromagerie Caseus)</i>	<i>14€</i>
--	------------



## DESSERTS

<i>Chocolate Caraïbe, blackcurrant and beet in texture</i>	<i>14€</i>
<i>Squash in texture, blackberry and Waïna chocolate</i>	<i>14€</i>
<i>Montreuillois honey with apple and granola</i>	<i>14€</i>
<i>Double-cooked quince, chestnut and buckwheat</i>	<i>14€</i>
<i>Crêpe Suzette</i>	<i>14€</i>

