

The menus

EPHEMERAL MENU

65€

Amuse-Bouche

Carrot

Marché de Paris, star anise butter reduction, carrot concentrate, crispy tartlet and carrot fermentation

Pollack

Artichoke in different textures, leafy vegetables, condiment and artichoke stock

Apricot Mille-feuille

Crispy arlettes, vanilla cream, apricot caramel, candied apricots, apricot ice cream

Mignardises

Matching « Food & wine », Selection of 3 glasses of wine (8cl)

29 €

TASTING MENUS

Served for the whole table

Amuse-Bouche

Experience our Carte in 4 courses 90€

Experience our Carte in 6 courses 110€

Mignardises

Matching « Food & wine », Selection of 4 glasses of wine (8cl)

39 €

Matching « Food & wine », Selection of 6 glasses of wine (8cl)

59 €



A la carte

STARTERS

Carrot

Marché de Paris, star anise butter reduction, carrot concentrate, crispy tartlet and carrot fermentation

23 €

Octopus

Carpaccio and ponzu glaze, citrus freshness, avocado sauce, roasted buckwheat seeds

26 €

Open-sea oysters from Béniguet

Mole with herbs and citrus condiment

24 €

Half a lobster

Barbecue, green beans and sea beans, reduced lobster head jus

32 €

Foie gras

With red wine, stewed and poached rhubarb, rhubarb focaccia

30 €

MAIN COURSES

Pollack

Artichoke in different textures, herbs of the moment, condiment and artichoke stock

28 €

Herb waffle

Eggplant and peas, vegetable pickles, fresh goat cheese, and Damascus rose gel

24 €

Beef fillet

Sun-dried tomatoes, tomato kimchi, Kalamata olive oil, reduced tomato juice

39 €

Pigeon

In salt dough, beets, cherry marmalade with Sarawak pepper, purple shiso, short jus

42 €

Turbot fish

Herb pesto from Sylvain, white asparagus, reduced asparagus stock

37 €

CHEESES

Platter

Matured cheeses from Maître Bordier

25 €

DESSERTS

Apricot Mille-feuille

Crispy arlettes, vanilla cream, apricot caramel, candied apricots, apricot ice cream

22 €

Raspberry in three steps

Black sesame tartlet, sesame pastry cream, whipped pink peppercorn ganache, raspberry jam and marmalade, smoked espuma, black sesame crumble, full-bodied pink peppercorn juice, raspberry sorbet

24 €

Spicy Chocolate

Namelaka chocolate with chili peppers, chocolate biscuit, Espelette chili crisp, milk chocolate sorbet

24 €

Buckwheat Flan

Buckwheat puff pastry, vanilla and coffee cream, buckwheat and coffee praline, buckwheat ice cream

22 €

