

THE STARTERS	LARGE GREEN ASPARAGUS FROM PROVENCE Braised with green sichuan flavors then smoked with marigold Fresh herb and pistachio condiment, light sabayon with fennel	86€	THE CHEESES	MATURED CHEESES FROM ALLÉOSSE	30 €
	THE DUBLIN BAY PRAWNS POACHED IN A CONSOMMÉ smoked with marjoram then roasted Cockles with broth and sour rhubarb, Raw peas and strong bud jus	98€			
	POTATO CAKE AND OSCIETRA CAVIAR FROM PETROSSIAN Watercress coulis	115€			
THE FISH	FRESHLY CAUGHT SOLE COVERED WITH WILD GARLIC Steamed morel mushroom refreshed with coriander and fava beans Mussel cream like an americano	96€	THE DESSERTS	COFFEE FROM ETHIOPIA Praline and coffee ice cream Cream and crisp dessert with nutmeg Bourbon whiskey reduction	30 €
	BLUE LOBSTER GLAZED ON THE BARBECUE Eggplant cushion and fresh goat cheese from Fabre, Jus from a ratatouille	110€		SAO TOMÉ CHOCOLATE 65% Candied black olives and olive oil ice cream Cream and bitter sauce with Sichuan pepper flavours	30 €
				RHUBARB POACHED IN ITS JUICE AND GRILLED Delicate Voatsiperifery pepper cream Refreshing woodruff juice	30 €
THE MEAT				ANAÏS STRAWBERRY GLAZED IN ITS VANILLA JUICE Sour compote and orange blossom light cream Andaliman berry sorbet	30€
	CRISP VEAL SWEETBREADS WITH WALNUT FLAVOR Stewed artichoke quarters with olives and onion condiment Yellow wine jus	105€			
	THE ROASTED DUCK MIERAL « AU SANG » (FOR 2 PEOPLE) served medium rare, red wine sauce with foie gras, strong duck consommé	92€ / pers.			
	BRESSE POULTRY SUPREME ON THE BARBECUE White asparagus infused with verbena, smoked eel Sauce of boiled chicken	105€			

We advise our kind customers to choose
desserts at the beginning of the meal.

The dishes on the menu may contain one or more of 14 allergens.
The precise list is available on request.