

**A journey around
seasonal products**

250€
wine pairing
375€

The Dublin Bay prawn poached in a consommé,
smoked with marjoram then roasted
Cockles with broth and sour rhubarb,
Raw peas and strong bud jus

Potato cake and Oscietra caviar from Petrossian
Watercress coulis

Large green asparagus from Provence
Braised with green sichuan flavors then smoked with
marigold
Fresh herb and pistachio condiment
Light sabayon with fennel

John Dory covered with wild garlic
Steamed morel mushroom refreshed with coriander
and fava beans
Mussel cream like an americano

Crisp veal sweetbread with walnut flavor
Stewed artichoke quarters with olives and onion condiment
Yellow wine jus

Anaïs strawberry glazed in its vanilla juice
Sour compote and orange blossom light cream
Andaliman berry sorbet

Coffee from Ethiopia
Praline and coffee ice cream
Cream and crisp dessert with nutmeg
Bourbon whiskey reduction

For the well-being and respect of our teams,
the menu is suggested until 9:30 pm.

This menu will be served for the whole table only.
The restaurant doesn't accept payment by check.