

THE STARTERS	SCALLOPS FROM NORMANDY FLAMED WITH ARMAGNAC Sweet onion preserve and bard juice with beetroot	86€
	LANGOUSTINES POACHED IN A CONSOMMÉ THEN ROASTED Cockles in broth and passion fruit, strong head juice	105€
	POTATO CAKE AND OSCIETRA CAVIAR FROM PETROSSIAN Watercress coulis	120€
THE FISH	RED MULLET COOKED AS IN A BAKING DISH Crisp fennel with lemon Juice from bones thickened with liver	88€
	BLUE LOBSTER GLAZED ON THE BARBECUE Red kuri squash confit, knuckles seasoned with mustard seed, pincer in a thin raviole and spicy consommé, juice from the press	120€
THE MEAT	CRISP VEAL SWEETBREADS WITH WALNUT FLAVOR Stewed artichoke quarters with olives and onion condiment Yellow wine juice	110€
	THE ROASTED DUCK MIERAL « AU SANG » (FOR 2 PEOPLE) served medium rare, red wine sauce with foie gras, strong duck consommé	96€ / pers.
	BRESSE POULTRY SUPREME GLAZED AS A ROASTING JUICE Braised celeriac cooked whole then glazed with its strong juice, apple caramel, « Devilled » juice from a roast	105€
	ROYAL-STYLE HARE STUFFED WITH FRESH FOIE GRAS AND SAUCE THICKENED WITH BLOOD Saddle served pink, lacquered with a cranberry sauce	96€

THE CHEESES	MATURED CHEESES FROM ALLÉOSSE	30€
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THE DESSERTS	COFFEE FROM ETHIOPIA Praline and coffee ice cream, cream and crisp dessert with nutmeg, bourbon whiskey reduction	30€
	SAO TOMÉ CHOCOLATE 65% Candied black olives and olive oil ice cream Cream and bitter sauce with Sichuan pepper flavours	30€
	CARAMELIZED RUBINETTE APPLE Crunchy Arlettes biscuits and lovage sorbet, fermented juice and candied celeriac	30€
	SLICE OF ROASTED COMICE PEAR, GLAZED WITH ITS JUICE AND TONKA BEAN Vanilla compotée and hay ice cream	30€

À LA CARTE

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.

Net prices in euros all taxes included - Service included.