

**A discovery
around seasonal
products**

195€
wine pairing
90€

Scallop from Normandy flamed with
Armagnac
Sweet onion preserve and bard juice with beetroot

Red mullet cooked as in a baking dish
Crisp fennel with lemon
Juice from bones thickened with liver

or

Pike quenelle poached and baked in a lobster
cream sauce
Rice from Camargue

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

Sao Tomé chocolate 65%
Candied black olives and olive oil ice cream, cream and
bitter sauce with Sichuan pepper flavours

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.