

A journey around  
seasonal products

250€  
wine pairing  
125€

The langoustine poached in a consommé, smoked  
with marjoram then roasted  
Cockles in broth and passion fruit  
Strong head juice

Caramelized chicory with saté  
Smoked chestnuts and citrus sabayon

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

Crisp veal sweetbread with walnut flavor  
Stewed artichoke quarters with olives and onion  
condiment, yellow wine juice

Caramelized Rubinette apple  
Crunchy Arlettes biscuits and lovage sorbet, fermented juice  
and candied celeriac

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 9:15 pm.

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