

**A discovery
around seasonal
products**

195€

wine pairing

90€

Smoked and lacquered mackerel
Oxtail stewed in red wine, green peas and grapefruit

Green asparagus from Provence cooked in its own
juice then roasted
Green shiso and curry vinaigrette, raw asparagus and caviar

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.