

**A discovery  
around seasonal  
products**

195€

wine pairing

90€

Poached langoustine, smoked with marjoram  
then roasted

Raw peas and grapefruit, juice from the press

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.