

SPRING

NICOLAS BEAUMANN

Maison Rostang

# Version Originelle

7 courses for 248 €  
\* 8 courses for 288 € \*

## GREEN ASPARAGUS FROM PROVENCE

Cooked with lemongrass and iced in its own juice,  
sorrel ice cream and mild curry vinaigrette

## LEEK HEART

Flame-cooked confit, «Belon oyster», champagne cream,  
leek and blood orange vinaigrette

## \* PERSICUS CAVIAR \*

Agria potatoes mellow, watercress, smoked cream

## LAKE PIKE

Tender quenelle and lobster cream

## « PETIT BATEAU » SOLE

Cooked meunière swiss chard and tangy apple,  
shellfish cream with vermouth

## BRESSE CHICKEN

Supreme marinated in walnut water, served with meadowsweet  
salsify and yellow wine juice

## GRAPEFRUIT

Fresh and candied, tarragon and lime sorbet,  
crispy tuile and reduce orange juice

## INDONESIAN COFFEE AND CHOCOLATE 65%

Brownie biscuit, cardamom ice cream,  
spiced bitter sauce

Dishes on the menu may contain one or more of the 14 allergens. A detailed list is available upon request.  
Our meats are of French origin.

The restaurant does not accept payments by check. Prices are net in euros, tax included - Service included