

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

MARA DES BOIS STRAWBERRY

Marjoram-flavored sorbet, minty cream
and reduced juice with Siltimur berries

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