

Version Originelle

7 courses for 248 €

CHERRY TOMATOES

Gently candied whole, concentrated tomato
water, basil ice cream

LEEK HEART

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

LAKE PIKE

Tender quenelle and lobster cream

MATURED SCORPIONFISH

Barbecued, apricot compote with
rosemary and ratatouille jus

PIGEON SUPRÊME

Stuffed beneath the skin, served with
green bean tips and figs

APRICOT

In vanilla juice, delicate almond cream,
basil sorbet

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