

Summer 2025 Carte

STARTERS

CHERRY TOMATOES 58€
Gently candied whole, concentrated tomato
water, basil ice cream

LAKE PIKE 68€
Tender quenelle and lobster cream,
puffed rice

PERSICUS CAVIAR 115€
Agria potatoes mellow, watercress,
smoked cream

FISHES

MATURED SCORPIONFISH 69€
Barbecued, quince compote with
rosemary and ratatouille jus

BRITTANY LOBSTER 110€
In its shell, cooked in coffee butter, Paimpol cocoa beans
and cockles, pressed juice with yellow wine

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

MEATS

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| PIGEON SUPRÊME Stuffed beneath the skin, served with green bean tips and figs | 86€ |
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| PRESSED DUCKLING « AU SANG » Served for two people, beetroot cooked in their own juice and cranberry gel | 88€/pers |
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| WAGYU BEEF SIRLOIN « GRADE 5 » Barbecue-cooked, «other parts» compression glazed with jus, “Charlotte” potatoes and sour cream | 96€ |
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OUR SELECTION OF AGED CHEESES

DESSERTS

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| SOLLIÈS FIG Delicate buckwheat honey cream, fig leaf sorbet, fig juice with verbena | 32€ |
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| INDONESIAN COFFEE AND CHOCOLATE 65% Brownie biscuit, cardamom ice cream, spiced bitter sauce | 32€ |
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| PEACH Lavender cream, crispy kadaïf, reduced white tea jus | 32€ |
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