

Autumn 2025 Carte

STARTERS

ROASTED BUTTERNUT 56€
With sage butter, citrus gel, and gentian jus

« GRANDCAMP » SCALLOPS 78€
Lacquered with Armagnac, crunchy cauliflower
and bordelaise jus

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

BRESSE CHICKEN The supreme marinated in walnut water, meadowsweet salsify and yellow wine juice, leg prepared « à la Mironton »	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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HARE À LA ROYALE Foie gras stuffing, stewed thighs, saddle served pink	92€
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OUR SELECTION OF AGED CHEESES

DESSERTS

WILLIAMS PEAR Flambé with brandy, rose geranium sorbet, pear juice with bitter almonds	32€
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INDONESIAN COFFEE AND CHOCOLATE 65% Brownie biscuit, cardamom ice cream, spiced bitter sauce	32€
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QUINCE Preserved in saffron juice, hay ice cream, yellow wine juice	32€
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