

# Autumn 2025 Carte

## STARTERS

JERUSALEM ARTICHOKEs 62€  
In tatin with the scent of bergamot,  
whisky chestnut, nepita in zabaglione cream

« 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 TURBOT 88€  
Light shrimp filling, black radish and almonds,  
scented with marjoram

BRITTANY LOBSTER 110€  
Blue lobster roasted in coffee butter,  
braised field-grown endive, yellow wine sabayon

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

<b>BRESSE CHICKEN</b> The supreme marinated in walnut water, meadowsweet salsify and yellow wine juice, leg prepared « à la Mironton »	86€
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<b>PRESSED DUCKLING « AU SANG »</b> Served for two people, beetroot cooked in their own juice and cranberry gel	88€/pers
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<b>WAGYU BEEF SIRLOIN « GRADE 5 »</b> Barbecue-cooked, «other parts» compression glazed with jus, “Charlotte” potatoes and sour cream	96€
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<b>HARE À LA ROYALE</b> Foie gras stuffing, stewed thighs, saddle served pink	92€
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## OUR SELECTION OF AGED CHEESES

## DESSERTS

<b>WILLIAMS PEAR</b> Flambé with brandy, rose geranium sorbet, pear juice with bitter almonds	32€
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<b>INDONESIAN COFFEE AND CHOCOLATE 65%</b> Brownie biscuit, cardamom ice cream, spiced bitter sauce	32€
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<b>ROYAL GALA APPLE</b> Lightly caramelised, with mint ice cream, buttermilk sauce, and vanilla raw cream	32€
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