

Winter 2026 Carte

STARTERS

JERUSALEM ARTICHOKE

In tatin with the scent of bergamot,
whisky chestnut, nepita in zabaglione cream

62€

« GRANDCAMP » SCALLOPS

Lacquered with Armagnac, crunchy cauliflower
and bordelaise jus

78€

LAKE PIKE

Tender quenelle and lobster cream,
puffed rice

68€

PERSICUS CAVIAR

Agria potatoes mellow, watercress,
smoked cream

115€

FISHES

MATURED TURBOT

Light shrimp filling, black radish and almonds,
scented with marjoram

88€

BRITTANY LOBSTER

Blue lobster roasted in coffee butter,
braised field-grown endive, yellow wine sabayon

110€

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 86€
The supreme marinated in walnut water, meadowsweet salsify and yellow wine juice, leg prepared « à la Mironton »

PRESSED DUCKLING « AU SANG » 88€/
Served for two people,
beetroot cooked in their own juice and cranberry gel pers

WAGYU BEEF SIRLOIN « GRADE 5 » 96€
Barbecue-cooked, «other parts» compression glazed with jus,
“Charlotte” potatoes and sour cream

OUR SELECTION OF AGED CHEESES 32€

DESSERTS

WILLIAMS PEAR 32€
Flamed with brandy, rose geranium sorbet,
pear juice with bitter almonds

INDONESIAN COFFEE AND CHOCOLATE 65% 32€
Brownie biscuit, cardamom ice cream,
spiced bitter sauce

ROYAL GALA APPLE 32€
Lightly caramelised, with mint ice cream,
buttermilk sauce, and vanilla raw cream

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