

Winter 2026 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

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| BRESSE CHICKEN The supreme marinated in walnut water, meadowsweet salsify and yellow wine juice, leg prepared « à la Mironton » | 86€ |
| PRESSED DUCKLING « AU SANG » Served for two people, beetroot cooked in their own juice and cranberry gel | 88€/pers |
| WAGYU BEEF SIRLOIN « GRADE 5 » Barbecue-cooked, «other parts» compression glazed with jus, “Charlotte” potatoes and sour cream | 96€ |
| OUR SELECTION OF AGED CHEESES | 32€ |

DESSERTS

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| MANGO Passion fruit glaze, delicate coconut cream, green shiso sorbet | 32€ |
| INDONESIAN COFFEE AND CHOCOLATE 65% Brownie biscuit, cardamom ice cream, spiced bitter sauce | 32€ |
| ROYAL GALA APPLE Lightly caramelised, with mint ice cream, buttermilk sauce, and vanilla raw cream | 32€ |

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