

# Version Originelle

7 courses for 248 €  
\* 8 courses for 288 € \*

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

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

\* PERSICUS CAVIAR \*  
Agria potatoes mellow, watercress,  
smoked cream

LAKE PIKE  
Tender quenelle and lobster cream

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

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

MANGO  
Passion fruit glaze, delicate coconut cream,  
green shiso sorbet

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

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