

Spring 2026 Carte

STARTERS

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

**THICK GREEN ASPERGUS WITH
A HINT OF LEMONGRASS** 78€
Flame-grilled, served on a bed of pistachio
and a sorrel velouté

LAKE PIKE 68€
Tender quenelle and lobster cream,
puffed rice

PERSICUS CAVIAR 115€
Agria potatoes mellow, watercress,
smoked cream

FISHES

MATURED TURBOT 88€
Gently confit, with herb and pepper powder,
large morrel stuffed with langoustine,
and a pressed jus infused with licorice

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

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

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€
RHUBARB Chilled with aloe vera, Fontainebleau cream, and mint sorbet	32€

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