

# Version Originelle

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

## THICK GREEN ASPERGUS WITH A HINT OF LEMONGRASS

Flame-grilled, served on a bed of pistachio  
and a sorrel velouté

## 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

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

## BRESSE CHICKEN

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

## RHUBARB

Chilled with aloe vera,  
Fontainebleau cream, and mint 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