

Spring Carte 2026

STARTERS

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

SMOKED BLUE LOBSTER

110€

In a rich consommé infused with mild spices,
romaine leaf, and sea urchin emulsion

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

CRISPY SWEETBREADS WITH WALNUT ESSENCE	95€
Swiss chard in a rich gratin, veal jus with Vin Jaune and spruce bud oil	
PRESSED DUCKLING « AU SANG »	88€ / pers.
Served for two people, beetroot cooked in their own juice and cranberry gel	
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€

DESERTS

MANGO	32€
Passion fruit glaze, delicate coconut cream, green shiso sorbet	
INDONESIAN COFFEE AND CHOCOLATE 65%	32€
Brownie biscuit, cardamom ice cream, spiced bitter sauce	
RHUBARB	32€
Chilled with aloe vera, Fontainebleau cream, and mint sorbet	

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