

# Menu

## Land, Lake and Sea

In 8 courses 268€

Royal with “Dashi” broth,  
Raw John Dory with rosemary oil

THICK GREEN ASPERGUS WITH  
A HINT OF LEMONGRASS

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

CRUNCHY GREEN PEAS

Liés d'un coulis d'estragon, coques et rhubarbe acidulée,  
crème de coque à la fleur de sureau

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

CRISPY SWEETBREADS  
WITH WALNUT ESSENCE

Swiss chard in a rich gratin, veal jus  
with Vin Jaune and spruce bud oil

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