

Prestige

198 €

WATER / 2 GLASSES OF
WINE / HOT BEVERAGES

(EXCEPT ON SATURDAY DINER)

APERITIF SERVED WITH AN AMUSE-BOUCHE

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

CRUNCHY GREEN PEAS

Bound with an tarragon coulis, cockles and tangy
rhubarb, cockle cream with elderflower

MATURED TURBOT

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

BRESSE POULTRY

Chicken breast marinated in walnut water
salsify with meadowsweet and yellow wine sauce

PRE-DESSERT

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