

Menu

Land, Lake and Sea

In 8 courses 268€

ROYAL WITH "DASHI" BROTH,
RAW JOHN DORY WITH ROSEMARY OIL

TOMATO

Gently confited whole,
with concentrated tomato water and basil ice cream

CRUNCHY GREEN PEAS

Bound with a tarragon coulis, cockles and tart cherry,
elderflower-infused cockle cream.

LAKE PIKE

Tender quenelle and lobster cream

CONFIT JOHN DORY

Crunchy fennel, rosemary apricot compote, ratatouille jus

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