

HORS-D'OEUVRE

Whole lobster prepared as a salad at your table 98 €

Black truffle and lamb's lettuce, "melba" toast 140 €

Spider crab with its juice in jelly, fennel cream 58 €

Roots vegetables seasoned with aromatics and spicy oils 52 €

Scallops" tartare" marinated in citrus, spicy mango 52 €

Oysters "pousse en Claire" N° 2 from David Hervé lightly poached with bacon 60 €

Creamy egg yolk lasagne, chicken broth and black truffle 65 €

Frog legs with tandoori spices, haddock mousseline 55 €

Pan fried duck liver, gratinated celery and truffle macaroni 55 €

Crispy French scampi with basil sauce 87€

FISHES

Steamed cod fish, black truffle "brandade 69 €

Browned scallops, bacon and chards juice 69 €

Lightly smoked wild sea bass, toasted bread sauce and foamy salted butter 85 €

Back of mackerel cooked with mustard, poached potatoes in harissa broth 69 €

Lustered turbot with olive oil, bards and vegetables in a iodized creamy sauce 95 €

MEATS

Roasted strips of beef, "pommes soufflées" Laurent, herbal juice 88 €

Browned quail and gilet toast, celery with black olives 69 €

Braised ox-tail lasagne, bone marrow and truffle, lettuce heart 72 €

Browned calf sweetbread with black truffle, green asparagus of Provence 95 €

Crispy pig's trotter, mashed potatoes 69 €

*Loin and saddle of baby lamb from "Pyrénées", browned kidney with parsley,
mashed chickpeas 92 €*

SEASON MENU at 165 €
(for the whole table)

Roots vegetables with seasoned aromatics and spicy oils

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Creamy egg yolk lasagne, chicken broth and black truffle

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Frog legs with tandoori spices, haddock mousseline

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*Loin and saddle of baby lamb from “Pyrénées”,
browned kidney with parsley, mashed chickpeas*

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French cheese selection

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Tangerine hot soufflé

FRENCH CHEESE SELECTION 27 €

DESSERTS

Tangerine hot soufflé 30 €

Creamy white chocolate and rose, aloe vera and grapefruit sorbet 30 €

Fresh mango and rice pudding maki, ginger shortbread 30 €

*“Victoria” pineapple poached with vanilla and coriander,
passion fruit and salted butter biscuit 30 €*

Dark chocolate ganache, goji sorbet 30 €

Ice-creams and sorbets of the day 22 €

Freshly made vanilla ice cream and warm dark chocolate sauce 26 €

Coffee, “petits fours” and chocolates 8 €