

FORK TO FORK

(4 COURSES) 70 €

Appetizer



“Boule d’Or” Turnip,

as a royale with cazette hazelnut flower,
watercress flavored with Sichuan pepper



The Egg Mystery,

whisked egg whites,
ashen brioche crumbs,
Grana Padano veloute



Poivrade Artichoke,

roast in foamy butter and others mashed,
leaves broth seasoned with Vadouvan



Pre-dessert



Mont Blanc,

light mousse and candied chestnut,
Tahiti vanilla cream,
Burgundy blackcurrant sorbet

DISCOVERY (3 COURSES) 90 €

Food & wine pairing 130 €

(4 COURSES) 125 €

Food & wine pairing 185 €

(5 COURSES) 165 €

Food & wine pairing 245 €

Appetizer



Scallop,

marinated in cedrat lemon,
enhanced by a vichyssoise
grilled leek and vitelotte potato chips

and / or

Duck Foie Gras,

as ravioli, cream whisked with truffle oil,
hazelnut oil and savory cappuccino



Mediterranean Seabass,

oven baked, broth scented with Father Gil’s pastis,
pan-seared fennel bulb with olive oil

and / or

Doe,

roasted with torrefied juniper powder,
Grand Veneur sauce,
beetroot pucks and pulp in sherry vinegar,
celeriac with nut oil and pear



Pre-dessert



Saint-Honore,

our style, roasted apple with a yuzu caramel,
freshened with a Granny Smith sorbet