

4 Hands Menu

Julien ROUCHETEAU, M.O.F. 2019 ❀

245 €

Stéphane BURON, M.O.F. 2004 ❀❀

per person, beverage excluded

Sunday, September 7th, 2025

Purple artichoke

barigoule style,
white turnip glazing, Provencal broth



Leek

confit and burned, oyster pearls,
phytoplankton foam, Ossetra caviar



Wild Sea Bass

seaweed spaghetti, Kristal caviar,
abalone Grenobloise-style



Gamberoni

Saddle of rabbit,
San Remo gamberoni, smooth carrot purée



Cucumber

confit in Okinawa sugar,
green Shiso emulsion, Sudachi granita



Fig

vanilla marmalade, fig tree emulsion



Soufflé

Beaulieu tangerine confit,
"Grand Marnier", frozen rose