

Starters

- Jerusalem artichokes with condensed buttermilk 100
- Grilled brussels sprouts leaves with dates and blue cheese 115
- Raw langoustine with yuzu and hibiscus 145
- Cockles steamed with garlic and lime 125
- Grilled salmon with bell pepper and piment d'espelette 145
- Tartare of beef tenderloin with crispy artichokes 155

Middle courses

- Spinach lightly stewed with curly kale and walnuts 145
- Dandelions with fried egg and black kale 125
- Ricotta gnocchi with sorrel and black pepper 145
- Mackerel with fig xo sauce 165
- Scallop and chicken wings with langoustine bisque 195

Main courses

- Turbot with fennel ravioli on gratin 295
- Funnel chanterelles with marinated chicken leg and chestnut sauce 185
- Wild duck breast with pumpkin and arabica 245
- Sweetbread of veal with morels and butter whey 235
- Pepper steak of ribeye with fries 375

Cheese

- Vacherin mont d'or with enoki mushrooms 125
- Selection of cheese from near and far with crispy cocoa waffle 150

Sweet

- Lemon tart 115
- Blackberries with blackberry sorbet 115
- Risalamande with tonka bean 115
- Salted horseradish butter caramel 125
- Profiteroles with lavender ice cream and blueberry sauce 135
- Caramelized bread with black cardamom ice cream 195
- Chocolate mousse with coconut sorbet and cocoa sorbet 145

Finger food

- Cashew nuts with smoked salt 50
- Baked black and green olives 50
- Toast with soft onions and cream cheese 50 a piece
- Chanterelle crouton with mustard seed 50 a piece
- Caviar crouton with salted butter 195 a piece
- Oysters poached in its own shell served cold with unripe strawberry juice 75 a piece
- Fries with fennel pollen and lemon mayonnaise 95