

THE MENUS

IN 5 COURSES

180

Wine & food pairing 264

IN 7 COURSES

228

Wine & food pairing 348

THE PRESTIGE MENU

*A discovery of great culinary treasures, imbued
with French elegance and Italian finesse.*

*The chef invites you to an exclusive taste experience on an odyssey
where flavors and nobility meet.*

IN 9 COURSES

300

Wine & food pairing 420

APPETIZER

THE TROUT

*Medallion heart coated with blood orange jelly, gravlax style, vegetable pickles
and spiced up with leche de tigre*

THE SAINT-JACQUES SCALLOPS

Marinated with Asian flavors on a seaweed risotto

THE LANGOUSTINE

Grilled a la plancha with glazed ravioli in Thermidor sauce

THE FOIE GRAS

Pan-fried foie gras with orange and rosemary chutney

THE TURBOT

*Portion-seared calamarata meunière with mussel cream,
gratinated clams with garlic and parsley butter*

THE TROU NORMAND

Granny Smith sorbet

THE WAGYU BEEF

Pan-fried "a la plancha", crispy leek mille-feuille with nori seaweed

PRE-DESSERT

THE ORANGE

Sugar sphere, orange sabayon, marinated with Cointreau and orange sorbet

Enhance your dish with caviar 5g (30) or black truffle 5g (42)

All our prices are in euros, all taxes included.