

## STARTERS

GILLARDEAU OYSTERS sauce & condiments	1,550
FREE-RANGE CHICKEN PITHIVIERS black truffle	1,150
SEA SCALLOP FROM HOKKAIDO Bellota ham, squash & hazelnut	1,350
WHITE ASPARAGUS SOUFFLÉ salmon roe	1,050
BLUE LOBSTER gold caviar & pomelos	2,550

## MAIN COURSES

MADARA cauliflower and hazelnut	1,350
BLUE LOBSTER FROM BRITTANY potato and bacon, consommé reduction	3,450
BUZYU A4 WAGYU sweetcorn & black truffle	3,450
STUFFED SADDLE OF LAMB carrot & coriander	1,450
FRENCH GUINEA FOWL parsnips, sorrel	1,750

## DESSERTS

KOTOKA STRAWBERRY CONTEMPORARY VACHERIN lightly whipped vanilla cream	450
ALMOND AND LEMON COMPOSITION amaretti	450
CHOCOLATE FROM OUR MANUFACTURE IN PARIS William pear	450
TAHITIAN VANILLA BEAN AND PASSION FRUIT SOUFFLÉ	450
VANILLA ICE CREAM 'FLOOD' WITH COFFEE from our Manufacture in Paris and praline	450
RUM BABA lightly whipped vanilla cream	550



## SIGNATURE MENU

Our chef suggests his menu based  
on the best seasonal products

5,950  
4,250 - Excluding  dishes

FRIANDISE OYSTER  
yuzu & green apple

BLUE LOBSTER   
gold caviar & pomelos

FREE-RANGE CHICKEN AND BLACK TRUFFLE 'PITHIVIERS'

WHITE ASPARAGUS SOUFFLÉ  
salmon roe

BRILL FROM FRENCH ATLANTIC COAST   
savoy cabbage



DUCK FROM CHALLANS  
turnips, amarena cherries  
or  
BUZYU A4 WAGYU  
sweetcorn & black truffle  
Suppl. 900



MATURED COMTÉ  
pear and chicory

MANGO-LIME COMPOSITION  
fresh and frozen

CHOCOLATE FROM OUR MANUFACTURE IN PARIS  
cocoa nib ice cream



## WINE PAIRING

4 glasses 1,950  
6 glasses 3,950