

STARTERS

GILLARDEAU OYSTERS sauce & condiments	1,550
FREE-RANGE CHICKEN PITHIVIERS chicory	1,150
WHITE ASPARAGUS SOUFFLÉ salmon roe	1,050
GOLD CAVIAR AND BLINIS	5,350
CARABINEROS gold caviar & pomelo	2,550

MAIN COURSES

BRILL FROM FRENCH ATLANTIC COAST savoy cabbage	2,650
BLUE LOBSTER FROM BRITTANY potato and bacon, consommé reduction	3,450
STUFFED SADDLE OF LAMB carrot & coriander	1,450
BUZUYU A3 WAGYU oxtail & sweetcorn	3,450

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

CARABINEROS 
gold caviar & pomelo

FREE-RANGE CHICKEN 'PITHIVIERS'
chicory

WHITE ASPARAGUS SOUFFLÉ
salmon roe

BRILL FROM FRENCH ATLANTIC COAST 
savoy cabbage



DUCK FROM CHALLANS
turnips, amarena cherries
or
BUZUYU A3 WAGYU
oxtail & sweetcorn
Suppl. 900



MATURED COMTÉ
fig and blackcurrant

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