

A LA CARTE MENU

STARTER

Pan-Fried Foie Gras

Smoked Eel, Satay, Ginger, Pear 53€

Scallops

Artichoke, Wild Garlic, Lardo Colonata 48€

White Asparagus

Morel, Sorel, Cheddar 40€

MAIN COURSE

John Dory

Fig Leaf, Celeriac, Avocado, Lemon Balm 50€

Sweetbread

Persimmon, Spring Onion, Leaves 70€

Lamb

Aubergine, Miso, Wild Garlic Vinegar, Black curry 55€

CHEESE

from our Trolley 28€

DESSERT

Lemon

Grappa, Basil, Bergamot 20€

Saint-Domingue Chocolate

Coffee, Green Cardamom, Chestnut 20€

Black Sesame

Coconut, Horseradish, Yuzu 20€

Executive chef Arnaud Bignon

The prices include all legal charges.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).