

Menu

Razor clams & wakame	17€	STARTERS
<i>Watercress cream, rouille, celery stalk, spring onion oil, buckwheat lace</i>		
Veal loin	17€	
<i>Sour cream, crispy mustard seeds, ravigote, broccoli cream with olive oil</i>		
Squash cream with lemongrass 🌿	15€	
<i>Marinated shimeji, stracciatella, furikaké, sesame vinaigrette</i>		
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Farm-raised guinea fowl	30€	MAIN COURSES
<i>Caraway carrot cream, tarragon oil, foie gras suprême sauce, Parmesan and oregano crumble, tuberous nasturtium</i>		
Monkfish	32€	
<i>Sea urchin cream, bottarga, ajo blanco, pointed cabbage, samphire, green oil</i>		
Venison loin	32€	
<i>Truffled Pommes Anna, grand veneur sauce, salsify, tangy apple condiment</i>		
Butternut and oyster mushroom ravioli 🌿	26€	
<i>Tangy squash cream, fried sage, confit garlic, sage butter</i>		
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Aged Cheese from Tête d'Or Fromagerie 📦	11€	DESSERTS
Clementine marmalade	12€	
<i>Chestnut mousse, walnut meringue, chestnut tuile</i>		
Hay-smoked chocolate	12€	
<i>Chocolate-almond sable, cocoa nib praline, cocoa tuile</i>		
French toast brioche	11€	
<i>Pink praline cream, amaretto mascarpone, candied almonds</i>		

: Meat from France
: Taxes and service included
: List of allergens on request

Menus

Starter-Main course 41€
Starter-Main course-Dessert 52€