

## A la Carte Menu - 105€



### Langoustine

Prepared in Ravioli with a Tarragon Shellfish Jus

*or*

### Carrots

Glazed with Parisian Rooftop Honey, Carrot Top Soup, Breadcrumbs, and Bottarga

*or*

### Duck Foie Gras

Au Naturel with a Fine Truffle-Flavored Jelly, Berawecka



### Cod

With Spices, Garden Greens, Moist and Crispy Brandade

*or*

### Veal

Fried, with Malabar Black Pepper and Sage, Madame Bayard Pommes Soufflées

*or*

### Squab

Roasted, with Madagascan Vanilla Salt, Caramelized Endive



### Baba

Absinthe Sugar, Chantilly Cream

*or*

### Pear

Roasted, with a Caramelized Waffle, Bergamot Ice Cream

*or*

### Chocolate

Bitter, Soufflé, "Ultimate" Ice Cream