

Tasting Menu – 190€

6 Courses



Breton Lobster

À la Russe, Black Truffle and Gold Leaf



Aquitaine Caviar

Cream of Cauliflower, Cauliflower à la Grecque, Baby Leeks from Ile-de-France,
Crusty Bread, and Fresh Chervil



Penny Bun Mushroom

Light and Crispy, Sweet Onion and Smoked Salted Duck Stew, Roanne Sauce



Quiberon Scallop

Cooked in its Shell, Hollandaise Sauce with Blood Orange Zest,
Razor Clams à la Marinière

ou

Bresse Chicken

Cooked in a Casserole Dish, with Vin Jaune, Braised Sucrine, Oyster and Jus Gras



Pavlova

With Absinthe and Pistachio



Chocolate

Moist and Crispy

Tasting Menu - 230€

7 Courses



Breton Lobster

À la Russe, Black Truffle and Gold Leaf



Aquitaine Caviar

Cream of Cauliflower, Cauliflower à la Grecque, Baby Leeks from Ile-de-France,
Crusty Bread, and Fresh Chervil



Penny Bun Mushroom

Light and Crispy, Sweet Onion and Smoked Salted Duck Stew, Roanne Sauce



Quiberon Scallop

Cooked in its Shell, Hollandaise Sauce with Blood Orange Zest,
Razor Clams à la Marinière



Bresse Chicken

Cooked in a Casserole Dish, with Vin Jaune, Braised Sucrine, Oyster and Jus Gras



Pavlova

With Absinthe and Pistachio



Chocolate

Moist and Crispy