

Extraordinary Voyages



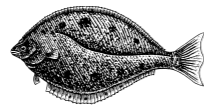
*Lobster**
Flavored with Vanilla,
Granny Smith Apple Zephyr and Olive Oil



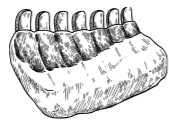
*Morel**
Puffed Buckwheat Galette,
Comte Cheese and Yellow Wine



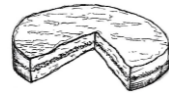
*Langoustine**
Prepared as a Ravioli, Dieppoise Sauce,
Thin Beetroot jelly



Turbot
Simply cooked,
Beurre Blanc, Yuzu and Oscetra Caviar



*Veal**
Roasted, Juniper cream,
Smoked Eggplant



Mature Cheese
With Truffle
Supplement €35



Citrus
Baba,
Marjoram Sorbet and Lemon Balm



*Chocolate**
Warm Soufflé, Cocoa nibs ice cream,
Crispy Gavotte

Tasting Menu 5* or 7 courses
€255 / €275

7 course tasting menu to order before 1:45pm or 9pm