

Extraordinary Voyages



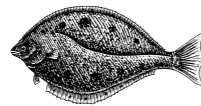
*Crab**
Flavored with Tarragon,
Granny Smith Apple Zephyr



*Artichoke**
Poivrade, Barigoule jus,
Oscetra Caviar



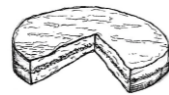
*Langoustine**
Prepared as a Ravioli, Parmesan cream,
Thin Beetroot jelly



Turbot
Simply cooked, Leek and Yuzu



*Farmhouse Poultry**
Poached with Miso, Mushrooms,
Eggplant and Jus gras



Mature Cheese
with Black Truffle
Supplement €35



Fig
Crispy Meringue, Light Honey cream,
Fig leaves Sorbet



*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