

## STARTERS

- Foie gras mi-cuit au poivre des cimes,  
pâte de fruits au coing et balsamique 23 €
- Whole foie gras with Vietnamese wild pepper  
quince and balsamic pâte de fruits
  
- Crabe en fine gelée de crustacés, caramel de fenouil à l'orange,  
mouillettes de pain au citron confit 23 €
- Crab in a fine seafood gelatin, fennel caramel with orange,  
served with anise flavored breadsticks
  
- Œuf fermier mollet et jambon « Bellota »,  
crèmeux de cèpes et aubergines, vinaigrette au pignon de pin 24 €
- Farm raised soft-boiled egg and Bellota ham,  
creamy cepes and eggplant served with pine nut vinaigrette
  
- Queue de homard rôti et ravioles de pinces,  
velouté de châtaigne à la noisette 31 €
- Roasted lobster tail and crab claw ravioli,  
cream of chestnut soup with hazelnut

## FISH

- Barbue sauvage cuite aux graines de vanilles,  
mousseline de céleri-poire, écume à l'huile de noix 34 €
- Wild brill cooked with vanilla bean,  
mashed celery and pear, chestnut oil foam
  
- Noix de coquilles Saint-Jacques en croûte de cacahuètes,  
chou-fleur au curry cru et cuit 29 €
- Scallops in a peanut crust, raw and cooked cauliflower with curry
  
- Dos de bar cuit au beurre d'algues et feuilles de combava,  
pomme de terre écrasé au yuzu et huitres, sauce coquillages 32 €
- Bass cooked in seaweed flavored butter and kaffir lime leaves,  
mashed potatoes with yuzu and oysters, shellfish sauce

## MEAT

- Aiguillettes de cannette rôties, sauce vin rouge,  
pastilla de cuisses confites au jus de cidre, crémeux de panais 29 €  
- Fine strips of roasted duckling, red wine sauce,  
pastilla of duckling legs in confit with cider gravy, parsnip cream
  
- Ris de veau rôti au beurre demi sel,  
endives braisées à l'orange et cardamome verte, jus de rôti 34 €  
- Roasted sweetbread in salted butter, braised endives with orange  
and green cardamom, au jus

MEAT ORIGIN: FRANCE

Prices are net

## CHEESE

- Plateau de fromages sélectionnés par « FROMAGES & COMPAGNIE » 12 €  
- Assortment of fine cheeses selected by the prestigious  
*Fromages & Compagnie*

## DESSERT

- Baba au chocolat-whisky,  
quenelle de chantilly, sauce caramel 12 €  
- Chocolate and whisky baba cake with a scoop of whipped cream,  
caramel sauce
  
- Confit d'ananas légèrement épicé,  
financier aux zestes d'agrumes, sorbet noix de coco 12 €  
- Lightly spiced pineapple confit,  
financier teacake with citrus fruit zest, coconut sorbet
  
- Croquant de spéculos et pomme fruit caramélisé,  
quenelle de glace yaourt-cannelle 12 €  
- Gingersnap biscuit and caramelized apple, scoop of cinnamon yogurt ice  
cream

\* Please kindly order this dessert at the beginning of the meal

## Tasting Menu 72 €

- Crab in a fine seafood gelatin, fennel caramel with orange,  
served with anise flavored breadsticks

\_\_\_\_\_

- Scallops in a peanut crust, raw and cooked cauliflower with curry

\_\_\_\_\_

- Bass cooked in seaweed flavored butter and kaffir lime leaves,  
mashed potatoes with yuzu and oysters, shellfish sauce

\_\_\_\_\_

- Bleu cheese from the Basque region with seasonal salad and truffle oil

\_\_\_\_\_

- Lightly spiced pineapple confit,  
financier teacake with citrus fruit zest, coconut sorbet

Prices are net