

Menu des Saveurs

76€ in three services

104€ in four services

THE WHITE ASPARGUS

*from « Ardennes », cooked on vine tendrils,
sorrel sabayon, « verjus » juice*

Or

THE LANGOUSTINE

*on top of a soft jelly, cauliflower cream,
grated black lemon from Iran*

Or

THE FOIE GRAS

*freshly pressed, fig marmalade,
red wine jelly with Ratafia*



THE POLLACK

*cooked pearly, shellfish raviole,
lemon and ginger condiment, shrimp sauce*

Or

THE BEEF

*beef tenderloin, caramelized red onion purée,
potatoes and sprouts*



THE CHEESE PLATE

*Langres, Chaource & Comté
(Supplement 9€)*



THE PEAR

*poached, pistachio ganache,
pear and lemon sorbet*

Or

THE CHOCOLATE AND PASSION FRUIT

*streusel biscuit, creamy passion fruit,
white chocolate emulsion, mango sorbet*

Served only at dinner

Net prices, service and VAT included

Food and wine pairings on request