

A LA CARTE

STARTERS

Dauricus caviar / cauliflower / smoked fingerling potato / egg cream / spring onion	69
Gambero rosso / tomato water / elixir / avocado / miso / watermelon	48
Langoustines and goose liver / carrots / grapefruit / nougatine / passion fruit	68
King crab / beurre blanc / Malabar pepper	76

FISH

Sole from our coast / oyster maki / grey shrimps / brown butter mousseline	58
Sea bass / sake / white miso / wakame / fried garlic / sesame / shellfish	56

MEAT

Onglet of Premium Black Angus / chocolate / corn / piquillos / tacos	58
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THE CLASSICS

*Brittany blue lobster from the lobster press / fried rice with coral flavors (2p)	95/pp
*Brittany blue lobster from the lobster press / sweetbread / bearnaise with press juice (2p)	110/pp
Turbot roasted on the bone / oyster or lobster bearnaise /	85
Salt-crusted sea bass / olive oil or beurre blanc (2p)	75/pp

DESSERTS

Chocolate tart / sobacha / peated ice cream	19
Baba / Rum Appleton Rare blend 12 years / grapes / muscovado	19
Dark fruits / shortbread / almonds / yoghurt	19

*On demand. Depending on availability.

MENU

INSPIRATION

*Dauricus caviar

cauliflower / smoked fingerling potato / egg cream / spring onion

Gambero rosso

tomato water / elixir / avocado / miso / watermelon

Langoustine and goose liver

carrots / grapefruit / nougatine / passion fruit

Sea bass

sake / white soy / wakame / fried garlic / sesame / shellfish

*Onglet of Premium Black Angus

chocolate / corn / piquillos / tacos

Dark fruits

shortbread / almonds / yoghurt

3 - COURSES LUNCH 70 - WINE PAIRING 45

4 - COURSES 130 - WINE PAIRING 75

*6 - COURSES 175 - WINE PAIRING 95

cheese trolley : supplement 25

please choose the same menu per table