

# MENU

## INSPIRATION

### Langoustine flamed with Sake

Foie gras / Granny / cardamom / lovage / anise / shizo ice cream

### \*Scallops

lemongrass / coconut / red curry coral / Japanese radish / nappa cabbage

### Ruinart x Villa Lorraine - Sea bass

Dauricus caviar / black garlic / watercress/ lettuce

### Venison

poivrade with spices / grapefruit and vanilla marmelade / tourte / purple carrot

### Pear

licorice / toasted white chocolate / yuzu sorbet

4 - COURSE 155 - CHAMPAGNE & WINE PAIRING 80

\*5 - COURSE 185 - CHAMPAGNE & WINE PAIRING 95

cheese trolley 25

cheese trolley in place of the dessert 10

Chef : Yves Mattagne

Pastry chef : Leïla Ben Toumi

Please choose the same menu per table

Following the new measures imposed by the government,  
we regret and are constraint to adapt our restaurant menu.

Therefore, in order to maintain our quality of service,  
we will only offer our 4 or 5 course menu.

Thank you for your understanding.