

STARTERS

Sea bass & caviar 72
sour cream / oyster / hazelnut / Brussels waffle

Duck liver 60
smoked eel from Kalios /peas / dill / green anise / meringue / hazelnuts

Langoustine 85
Blackmore wagyu beef / daikon / wasabi / sea cucumber / ponzu / fried garlic

FISH

Line pollack 66
white asparagus from les dunes / plankton mousseline / oyster / sea fennel

MEAT

Veal fillet 72
eggplant / fermented tomato / vervain / miso / Katsuobushi

THE CLASSICS

Brittany blue lobster from the lobster press (2p)* 145/pp
fried rice with coral flavors

Turbot roasted on the bone 105
morels or lobster bearnaise

Salt-crusted sea bass (2p) 95/pp
olive oil or beurre blanc

Sweetbread & Blue lobster à la presse (2p)* 165/pp
lobster bearnaise

DESSERTS

Jamaya 73% 22
fior di latte / coffee praliné / coriander seeds

Rhubarb 22
hibiscus / fennel cream / galangal ice cream

Baked pineapple 22
Jamaican pepper / bergamot cream / coriander seeds

*On demand. Depending on availability.

INSPIRATION

Duck liver
smoked eel from Kalios / peas / dill / green anise / meringue / hazelnuts

Langoustine
Blackmore wagyu beef / daikon / wasabi / sea cucumber / ponzu / fried garlic

Line pollack
white asparagus des dunes / plankton mousseline / oyster / sea fennel

***Poultry burger**
morels bearnaise / cressonnettes

Veal fillet
eggplant / fermented tomatoes / vervain / miso / Katsuobushi

Baked pineapple
Jamaican pepper / bergamot cream / lovage consommé

***Jamaya 73%**
fior di latte / coffee praliné / coriander seeds

5 -COURSE 210 - WINE PAIRING 95

* 7 -COURSE 245 - WINE PAIRING 115

cheese trolley 25
cheese trolley in place of the dessert 15

Please choose the same menu for the entire table

Chef : Yves Mattagne