

## STARTERS

<b>Sea bass / caviar</b> sour cream / oyster / hazelnut / sea weed Brussels waffle	72
<b>Red tuna / duck liver</b> cherries / watermelon / coconut / corn nougatine / açai lèche	60
<b>Langoustine / sake</b> ponzu butter / grapefruit / daïkon/ tomato water	85

## FISH

<b>John Dory</b> bouillabaisse / white eggplant / fennel / piquillos / clams / green anise	66
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## MEAT

<b>Veal fillet</b> eggplant / fermented tomato / verbena / miso / Katsuobushi	72
<b>Iberico lamb</b> chanterelles / almonds / broad beans / lamb sweetbread	75

## THE CLASSICS

<b>Salt-crusted sea bass (2p)</b> olive oil or beurre blanc	95/pp
<b>Turbot roasted on the bone</b> oysters or hand peeled grey shrimps bearnaise	105
<b>Britany blue lobster à la presse (2p)*</b> fried rice with coral flavors	145/pp
<b>Sweetbread &amp; Blue lobster à la presse (2p)*</b> lobster bearnaise	165/pp

## DESSERTS

<b>Corsican peach</b> verbena / shimeji / black sesame / lemon vanilla	22
<b>Strawberry</b> milk ice cream / pine nuts / honey sabayon / olive oil / marigold	22
<b>Kasha chocolate tarte</b> praliné of sobasha / ice cream of buckwheat and whisky	22

\*On demand. Depending on availability.

## INSPIRATION

<b>Red tuna / duck liver</b> cherries / watermelon / coconut / corn nougatine / açai lèche
<b>Langoustine / sake</b> ponzu butter / grapefruit / daïkon / tomato water
<b>*North Sea crab</b> pe-tsaï / water chestnut / green pepper / verbena

<b>John-Dory</b> bouillabaisse / white eggplant / fennel / piquillos / clams / green anise
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<b>Iberico lamb</b> chanterelles / almonds / broad beans / lamb sweetbread
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<b>Strawberry</b> milk ice cream / pine nuts / honey sabayon / olive oil / marigold
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<b>*Kasha chocolate tarte</b> praliné of sobasha / ice cream of buckwheat and whisky
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5 -COURSE 210 - WINE PAIRING 105

\* 7 -COURSE 245 - WINE PAIRING 125

cheese trolley 25

cheese trolley in place of the dessert 15

Please choose the same menu for the entire table

For tables more than 5 persons, we only propose our menu's

Chef : Yves Mattagne