

Artichoke “poivrade”,  
roasted jus, buckwheat and watercress velouté  
49 €

~

Langoutines,  
meadowsweet sabayon and claw crispy tuiles  
78 €

~

Duck “mulard”,  
sautéed foie-gras, smoked duck magret and verjus  
62 €

~

Alba white truffle,  
buckwheat crozet pasta and ossau-iraty  
87 €

John Dory,  
chanterelle mushroom stuffed ravioli  
87 €

~

Brittany lobster 'à la presse',  
violon courgette, stuffed flower, basil and lobster bisque  
120 €

~

Pigeon,  
roasted and confit, offal toast and beetroot  
84 €

~

50 days matured Limousin beef shortloin,  
grilled with vine shoots, sauce "à la Bordelaise"  
110 €

French cheeses trolley from Pierre Rollet  
26 €

The Crêpe,  
Reunion Island vanilla and canelé sauce  
27 €

~

Almond and olive oil biscuit,  
cottage cheese, honey  
27 €

~

Chocolate and hazelnut  
27 €

~

Plums,  
yoghurt, pistachio and sesame  
27 €