

MENU A LA CARTE 128€
(One starter, one main and one dessert)

STARTER

MACKEREL

Grilled, watercress and fermented carrot juice

BEETROOT

Beet sorbet, petal and grape juice vinaigrette 

SQUID

Raw, white asparagus, tapioca and squid ink

MAIN

TURBOT

Confit, peas, broad beans and shellfish sauce

SWEETBREADS

Stuffed morels, meat jus and wild garlic

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce 

Adding cheeses + 10€

DESSERT

CHOCOLATE

Whisky baba, Isigny cream and chocolate sorbet 

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream 

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice 

Les plats de la carte sont susceptibles de comporter l'un ou plusieurs des 14 allergènes. La liste précise est disponible sur demande. Conformément à la réglementation en vigueur, nous vous informons de l'origine des viandes utilisées dans notre établissement : • Viande bovine (bœuf, veau) : Origine France, Irlande, Espagne • Viande porcine : Origine Espagne • Viande ovine (agneau) : Origine France et UK • Viande de volaille: Origine France

Prix net en euros, taxes et service compris

LUNCH MENU 65€

With wine pairing 2 glasses 90€

With soft pairing 2 glasses 85€

ASPARAGUS

Wild garlic and asparagus escabeche with miso

COD FISH

Barbecued, sorrel, granny smith and fish bone sauce

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream

BUSINESS MENU IN 4 COURSES 89€

With 2 glasses of wine or soft, hot drinks and water 115€

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

MACKEREL

Grilled, watercress and fermented carrot juice

TURBOT

Confit, peas, broad beans and shellfish sauce

Or

BEEF

Stuffed morels, meat jus and wild garlic

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream

Or

CHOCOLATE

Whisky baba, Isigny cream and chocolate sorbet

SEA MENU IN 5 COURSES 139€

3 starters, 1 main course and 1 dessert

SIGNATURE MENU IN 7 COURSES 159€

3 starters, 2 main courses and 2 desserts

SEA MENU IN 5 COURSES 139€

(Declinable in vegetarian)

BEETROOT

Beet sorbet, petal and grape juice vinaigrette

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

MACKEREL

Grilled, watercress and fermented carrot juice

TURBOT

Confit, peas, broad beans and shellfish sauce

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

SIGNATURE MENU IN 7 COURSES 159€

BEETROOT

Beet sorbet, petal and grape juice vinaigrette

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

MACKEREL

Grilled, watercress and fermented carrot juice

TURBOT

Confit, peas, broad beans and shellfish sauce

SWEETBREADS

Stuffed morels, meat jus and wild garlic

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

CHOCOLATE

Whisky baba, Isigny cream and chocolate sorbet

Adding cheese 10€

Wine pairing 3 glasses 65€

Wine pairing 5 glasses 95€

Soft pairing 4 glasses 60€

Homemade by Nicolas