

Starters

Lacquered Veal Sweetbreads	85 €
Beetroot, Horseradish Condiment and Smoked Sardine	
Dive-Caught Scallops	95 €
Salsify, Beurre Blanc and Rooster Comb	
Grilled Red Mullet	80 €
Brittany Sea Urchins, Pig's Ear and Squid Ink	

Main courses

Freshly Caught Fish	115 €
Saffron Rockfish Broth, Veal Brain, Grilled Spinach	
Blue Lobster	135 €
Artichoke in a barigoule style, juice with 'nduja oil	
Duplantier Quail	95 €
Black Trumpet Mushrooms, Abalone in Brown Butter, Garlic Blossom	
Herb-Smoked Milk-Fed Lamb	95 €
Celeriac and Seaweed Mille-Feuille, Meat Jus with Whelks	

Desserts

Chocolate frappé with sweet clover	35 €
Cereal sauce	
Toasted corn cloud	35 €
Almost chocolate ice cream, smoked tea jelly	
Frozen coffee	35 €
Mushroom and Jerusalem artichoke impression	