

Starters

Lacquered Veal Sweetbreads Grenobloise sauce	85 €
Dive-Caught Scallops Beetroot gwell, Oscietra caviar	105 €
Binchotan Red Mullet Squid ink lentil risotto, Brittany sea urchins	85 €

Main courses

Freshly Caught Fish Celeriac millefeuille with seaweed, shellfish ragout with pimento	115 €
Blue Lobster Artichoke in a barigoule style, juice with 'nduja oil	135 €
Venison Loin Rossini style	120 €
Duplantier quail Meat ragout, Treviso radicchio with aged balsamic	95 €

Desserts

Buckwheat flower Buckwheat and brut cider-infused namelaka cocoa crisp tuiles	35 €
Toasted corn cloud Almost chocolate ice cream, smoked tea jelly	35 €
Apple and chestnut tagliatelle Chestnut cream and Tahitian vanilla crushed chestnuts, infused apple tagliatelle	35 €