

Starters

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

Main courses

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

Desserts

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