

## *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 Cime di rapa condiment, pil-pil sauce, and agretti	115 €
Blue Lobster Barbecued, kabocha squash	135 €
Venison Loin Rossini-style, Périgord black truffle	120 €
Duplantier quail Seaweed celery pressé, meat ragout	95 €

## *Desserts*

Buckwheat flower Buckwheat and brut cider-infused namelaka cocoa crisp tuiles	35 €
Toasted corn memory Almost chocolate ice cream, smoked tea jelly	35 €
Apple and chestnut tagliatelle Chestnut cream and Tahitian vanilla crushed chestnuts, infused apple tagliatelle	35 €
Orchard Cloud Pearled citrus broth with olive oil, herb sorbet, Meyer lemon condiments	35 €