

Starters

Green Asparagus from Sologne	80 €
Pistachio sauce, spring herbs	
Open Seafood Raviolo	105 €
Osciètre caviar, baby broad beans, artichoke	
Lacquered Veal Sweetbreads	85 €
Grenobloise sauce	

Main courses

Freshly Caught Fish	115 €
Seaweed sauce vierge, wild garlic pil-pil, Agretti	
Blue Lobster	135 €
French-style peas, sucrine lettuce, umeboshi	
Pyrenean Milk-Fed Lamb	120 €
Buckwheat, morel mushrooms, smoked eel	
Duplantier quail	95 €
Sichuan Pepper Beetroot Ragout, marinated sardine	

Desserts

Buckwheat flower	35 €
Buckwheat and brut cider-infused namelaka cocoa crisp tuiles	
Toasted corn memory	35 €
Almost chocolate ice cream, smoked tea jelly	
Thin, crispy kumquat tart	35 €
Lemongrass veil Textured coconut ice cream, Suzette-style	