

Starters

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

Main courses

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

Desserts

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| 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 € |