

Starters

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

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

Buckwheat Flower Buckwheat and brut cider-infused namelaka cocoa crisp tuiles	35 €
Toasted Corn Memory Almost chocolate ice cream, smoked tea jelly	35 €
White Breeze Dream Strawberries infused with green anise, Crisp fennel and bergamot zest	35 €
Loquats in almond feuille Candied Meyer lemon, Ribbioned sabayon with white amaretto	35 €