

Starters

Girolle Tortellini Flax seeds, Vin Jaune beurre blanc	65 €
Poached Langoustines Crusco pepper, Wagyu beef and Osciètre caviar	105 €
Lacquered Veal Sweetbreads Grenobloise style	85 €

Main courses

Freshly Caught Fish Pig's ears, kimchi and shellfish ragout	115 €
Blue Lobster from Brittany Sun-dried tomato carpaccio, coral sabayon	125 €
Free-Range Rabbit Escabèche-style trombetta zucchini, green pistachio	95 €
Duplantier Quail Long aubergines, chimichurri sauce	115 €

Desserts

Toasted Corn Memory Almost chocolate ice cream, smoked tea jelly	35 €
White Breeze Jubilee of strawberries, herb gel	35 €
Frozen Nougat Pan-fried Rainier cherries, Duo of almonds refreshed with yuzu	35 €