

Starters

Skin-Grilled Red Mullet Lamb's foot terrine, seaweed from Le Croisic	85 €
Lacquered Veal Sweetbreads Grenobloise sauce, Oscietra caviar	115 €
Vol-au-vent Cockscomb fricassee, porcini carpaccio, Parmesan	65 €

Main courses

Freshly Caught Fish Grilled spinach with basil, shellfish jus with kimchi	115 €
Barbecued Lobster Beetroot, hibiscus, coral sabayon	125 €
Rack of Lamb from the Pyrenees Pine morels with Vin Jaune, bouquet prawns, chimichurri	95 €
Wild Mallard Boulangère potatoes, smoked eel, Taggiasca olive jus	105 €

Desserts

Corn Cocoa, smoked tea, miso	35 €
Chocolate The Legacy of Carême	35 €
Fig Almond, buttermilk, raspberry	35 €