Le CLARENCE

Starters

Dive-Caught Scallops 85 €
Celeriac millefeuille, seaweed beurre blanc

Lacquered Veal Sweetbreads 115 €
Grenobloise sauce, Oscietra caviar

Foie Gras Raviolo 65 €
Black trumpet mushrooms, periwinkles, shallot and tarragon condiment

Main courses

Dover Sole 115 €
Gratin-style preparation, coral sabayon

Barbecued Lobster 125 €
Glazed baby beetroots, hibiscus and shellfish jus

Rack of Lamb from the Pyrenees 95 €
Cime di rapa, poached oysters, chimichurri sauce

Wild Mallard 105 €
Boulangère potatoes, smoked eel, Taggiasca olive jus

Desserts

Corn 35 €
Cocoa, smoked tea, miso

Fig 35 €
Almond, buttermilk, raspberry

Chocolate 35 €
The Legacy of Carême

Pear 35 €
Rubbed with coffee, barley and sweet clover

Origin of meat served: France.

Winter 2026