

THE SET MENUS

*A discovery of great culinary riches,
imbued with French elegance and Italian finesse.
The chef invites you to enjoy an exclusive tasting experience –
an odyssey where flavours and nobles ingredients meet.*

5 COURSES
149

7 COURSES
189

9 COURSES
219

SEASONAL APPETISER

AMUSE-BOUCHE

CHESTNUT VELOUTÉ

Celeriac and lovage royale, porcini remoulade with walnut oil

THE TROUT

*Medallion of heart wrapped in pink grapefruit jelly, gravlax style, accompanied by
pickled vegetables and a touch of leche de tigre*

THE SCALLOP

Marinated with Asian aromas, served on a risotto enhanced with marinated seaweed

THE LANGOUSTINE

Grilled on the plancha served with ravioli glazed with Thermidor sauce

THE ZANDER

*Poached pikeperch medallion under a multi-coloured beetroot veil,
served with a beurre blanc sauce*

THE TROU NORMAND

Granny Smith Sorbet

WAGYU BEEF

*Griddle-grilled, with pan-fried porcini mushrooms
in sherry vinegar and jalapeño chutney*

PRE-DESSERT

SEASONAL APPETISER

Enhance your dish with 5 g of caviar (25)

All the dishes on our menu are homemade and all prices are given in euros including VAT.