

Menu Découverte

70€

Appetizers

Lobster

Lobster with coconut milk, tangy beetroot ketchup

Ravioli

Marlin and fresh cheese ravioli from Marjolait farm, basil-ginger emulsion, passion fruit condiment, finger lime

Lamb

Slow-cooked lamb shoulder, crispy potato, parsley coulis, mushroom textures, lamb juice, hint of foie gras

Madeleine

Coconut madeleine, mango-passion coulis, mango-coconut cream, honey tuile

Menu Plaisir

90€

Appetizers

Lobster

Lobster with coconut milk, tangy beetroot ketchup

Ravioli

Marlin and fresh cheese ravioli from Marjolait farm, basil-ginger emulsion, passion fruit condiment, finger lime

Tuna

Japanese-style marinated tuna, candied pumpkin, citrus-infused carrots, seaweed-peanut condiment, Sturia caviar

Lamb

Slow-cooked lamb shoulder, crispy potato, parsley coulis, mushroom textures, lamb juice, hint of foie gras

Cheese

Goat cheese whipped cream, fresh cheese with shallots from Marjolait farm, cucumber and black cherry, crispy tuile

Madeleine

Coconut madeleine, mango-passion coulis, mango-coconut cream, honey tuile