

Menu Découverte

70€

Appetizers

Tuna

Steamed potatoes, avocado purée, mi-cuit
tuna, finger lime

Poultry

Smoked chicken cromesquis, vegetarian chili
ketchup, garlic emulsion, dried tomato condiment,
mustard caviar

Beef

Beef fillet, red wine sauce, christophine
tagliatelle with foie gras and smoked duck breast,
soufflé beetroot ravioli with a tangy touch

Chocolate

Light chocolate mousse, crushed nuts, old rum
caramel, lime zest, lime gel, cacao tuile, grated
cocoa

Menu Plaisir

90€

Appetizers

Tuna

Steamed potatoes, avocado purée, mi-cuit tuna, finger lime

Poultry

Smoked chicken croustis, vegetarian chili ketchup, garlic emulsion,
dried tomato condiment, mustard caviar

Seabass

Roasted seabass, vanilla-infused sweet potato mousseline, passion
fruit sauce, fried capers

Seabass tartare, cucumber, lime, exotic veil, Sturion caviar

Beef

Beef fillet, red wine sauce, christophine tagliatelle with foie gras
and smoked duck breast, soufflé beetroot ravioli with a tangy touch

Cheese

Fresh Marjolait cheese maki, red fruit coulis, grenadine-
glazed shallots, pickles onions

Chocolate

Light chocolate mousse, crushed nuts, old rum caramel, lime zest,
lime gel, cacao tuile, grated cocoa