

Menu Découverte

70€

Appetizers

Sea Bass

Sea bass tartare, watermelon, ponzu-style sauce, red fruit chantilly, Sturia caviar

Clam

Clam ravioli with fresh cheese and parsley, lemon cream with parsley, herb oil, pine nut condiment, crispy clam with onion and lime

Duck

Breast of duck in a grass crust, meat jus, stuffed mushrooms, foie gras, onion compote with cane sugar, chlorophyll

Effiloché of smoked duck, mushroom emulsion, truffle oil, chopped hazelnuts

Pineapple

Roasted pineapple with rum, exotic cream, vanilla custard, spéculos shortbread, basil passion freshness

Menu Plaisir

90€

Appetizers

Sea Bass

Sea bass tartare, watermelon, ponzu-style sauce,
red fruit chantilly, Sturia caviar

Clam

Clam ravioli with fresh cheese and parsley, lemon cream with parsley,
herb oil, pine nut condiment, crispy clam with onion and lime

Chatrou

Textured chatrou (grilled and in tempura) , lomo and dried tomato
, tangy garlic emulsion , candied potato , aubergine caviar ,
avocado

Duck

Breast of duck in a grass crust, meat jus, stuffed mushrooms, foie
gras, onion compote with cane sugar, chlorophyll
Effiloché of smoked duck, mushroom emulsion, truffle oil, chopped
hazelnuts

Cheese

Cromesquis of goat's cheese with honey, lettuce pesto,
cucumber with red fruit and olive oil

Pineapple

Roasted pineapple with rum, exotic cream, vanilla
custard, spéculos shortbread, basil passion freshness