

Menu Découverte

70€

Appetizers

Tuna

Tuna tartare, cashew nuts, hibiscus infusion with red berries, hint of mint, Sturia caviar

Prawns

Carpaccio of prawns cured with salt and lime, passion fruit and pineapple, yuzu, confit prawns flambéed with rum, gochujang coulis and wasabi whipped cream

Sea bass

- Caribbean sea bass roasted in butter, celery and guanciale risotto, shellfish cream with cider, smoked egg yolk crémeux
- Crispy sea bass, confit shallots and Granny Smith apple

Chocolate

Chocolate and aged rum, almond and hazelnut praline puff pastry, vanilla tonka shortbread, cocoa tuile, vanilla coffee sauce

Menu Plaisir

95€

Appetizers

Tuna

Tuna tartare, cashew nuts, hibiscus infusion with red berries, hint of mint, Sturia caviar

Prawns

Carpaccio of prawns cured with salt and lime, passion fruit and pineapple, yuzu, confit prawns flambéed with rum, gochujang coulis and wasabi whipped cream

Sea Bass

- Caribbean sea bass roasted in butter, celery and guanciale risotto, shellfish cream with cider, smoked egg yolk crémeux
- Crispy sea bass, confit shallots and Granny Smith apple

Pigeon

- Larded pigeon fillet, foie gras jus, cauliflower and giraumon squash, truffle coulis
- Pulled pigeon leg, giraumon and truffle crémeux with hazelnut

Cheese

Selection of cheeses, red berry jam, walnuts

Chocolate

Chocolate and aged rum, almond and hazelnut praline puff pastry, vanilla tonka shortbread, cocoa tuile, vanilla coffee sauce