

MENU Secourverte

Mise en Bouche



Octopus

Parsley-garlic octopus, tangy garlic cream, chorizo condiment.
Smoked octopus tempura, squid ink espuma



The Egg

Crispy egg, clams, lemon and parsley espuma, Sturia caviar.
Toasted soldiers with confit shallots, herb coulis, confit egg yolk



Caribbean Sea Bass

Caribbean sea bass, ravioli with sun-dried tomatoes and freshwater
prawns, eggplant caviar, eggplant and tomato tartlet, salsa verde
and tangy shellfish espuma.
Sea bass ceviche, tobiko egg



The Planteur Moment

Exotic crémeux, passion fruit sorbet, rum madeleine, Antillean
cigarette wafer, vanilla and tonka shortbread.
Passion fruit, mango and vegetarian chili pepper

70€

Cheese selection for a 10€ supplement

MENU

Classic

Mise en Bouche



Octopus

Parsley-garlic octopus, tangy garlic cream, chorizo condiment.
Smoked octopus tempura, squid ink espuma



The Egg

Crispy egg, clams, lemon and parsley espuma, Sturia caviar.
Toasted soldiers with confit shallots, herb coulis, confit egg yolk



Caribbean Sea Bass

Caribbean sea bass, ravioli with sun-dried tomatoes and freshwater prawns,
eggplant caviar, eggplant and tomato tartlet, salsa verde and tangy shellfish
espuma
Sea bass ceviche, tobiko roe



Duck

Pressed duck with caramelized onions, mushrooms from Le Robert, rich duck jus,
smoked duck breast condiment
Smoked and confit duck gizzard, woodland flavours, rocket, pine nuts and fresh
cheese



Cheese

Selection of Cheeses & Red Berry Jam



The Planteur Moment

Exotic crèmeux, passion fruit sorbet, rum madeleine, Antillean cigarette wafer,
vanilla and tonka shortbread.
Passion fruit, mango and vegetarian chili pepper

95€