

A la carte Menu Starter / Main course / Dessert 69 euros

Degustation menu in 6 services 95 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 24 euros / Main course 38 euros / Dessert 18 euros

Appetizer

Jambon **Bellota** 100% Ibérico Salamanca 22 euros

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Crab maki, celery rémoulade with **Porto** wine, **wasabi fish roe**, young shoots, bisque emulsion

Duck foie gras & smoked **duck breast** ravioli, **butternut** compote, **shiitake** mushrooms, veal jus & aged Comté cheese +€4

Beechwood-smoked **mackerel** & sea **urchin** gel, **beetroot**, caramelized **leeks**, “aigrette” sauce & olive oil ice cream

Chestnut velouté with **truffle**, **shallot** compote, Brussels sprout petal & gingerbread +€6

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Sweetbread “meunière” & lacquered, winter **vegetable** blanquette, **black truffle** +€15

Roasted **scallops** with **beef marrow** & capers, **parsnip** mousseline, chicken jus

Laurel-infused **confit trout** & its **roe**, golden **turnip** with seaweed, watercress hollandaise, mustard seed

Artichoke risotto with **black truffle**, poivrade artichoke & aged Parmesan, veal jus +€6

Beef tenderloin, hazelnut & parsley potato, **salsify** & **Colonnata lardo**, beef jus & tarragon sabayon

Grapefruit cream, candied **lemon**, jasmine tea & Timut pepper, hibiscus tuile, sorbet

Touraine goat cheese, textures & maturations, pine nuts, **thyme** ice cream & **honey** tuile

Coconut entremets & **mango** coulis, **almond** sponge, **passion fruit**, white chocolate & sorbet

Tuma Yellow 80% **chocolate crémeux**, **peanut** praline, vanilla ganache, **Tonka** bean & cacao sorbet +€5