

A la carte Menu Starter / Main course / Dessert 65 euros

Degustation menu in 6 services 90 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 23 euros / Main course 36 euros / Dessert 17 euros

Appetizer

Paleta Iberico de **Bellota** DOP Reserva 2017 22 euros

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Poultry chaud-froid, lime-soy sauce, tarragon gel, brocolettis & young herbs

Duck foie gras ravioli, celerisotto, shitake, veal juice & old parmesan cheese

Chestnuts velouté, marrow compote & **Brussels sprouts** petals, hazelnut foam

Crab mayonnaise with curry, watercress coating & **salmon eggs**, crab foam with **Sauternes** + 6 euros

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Red mullet, candied **fennel** & **lardo di Colonnata**, carrot & black olive crumble, reduced juice

Butternut gnocchi, spinach & artichokes, vegetable juice & onion siphon

Quail from Vosges with foie-gras, sweet potato, kumquat, poultry juice, grapefruit emulsion

Caramelized **sweetbread**, **salsify**, **truffle**, vin jaune & sage sabayon, veal juice + 9 euros

Scallops, **parsnip** mousseline, beef marrow & capers, beef & black garlic juice

Goat's cheese from **Mr Fabre**, playing with textures & maturing, **pine nuts**, **thyme** ice cream & honey biscuit

Blazed **banana**, **coconut** fondant, hibiscus **tapioca** & passion fruit gel, sorbet

Chocolate Mayan Red entremets, **coffee**, creamy cocoa sauce & chocolate sorbet + 5 euros

Basque **shortbread biscuit**, candied **chestnuts** & **clementine**, tonka meringue, Isigny crème fraîche ice cream