

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

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

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Foie gras ravioli, **parsnip** spaghetti carbonara, **veal jus** with sage & confit egg yolk +€5

Velouté of chestnuts, celeriac risotto, **pears & walnuts**, scented with rosemary, honey crisp

Marinated **Scallops** with lime & soy, **lentils**, **Paris mushrooms** & aged Parmesan shavings +€5

Tuna Tataki, pak choi, **cauliflower & shiitake** mushrooms, gin jelly & blackcurrant–combava vinaigrette

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Red mullet, **split peas** & melting **pork** belly, confit shallot, pork jus with Porto wine & bitter orange reduction

Vosges Quail stuffed with **Foie Gras** & **grapes**, **beetroot**, salsify & **girolle** mushroom fricassée, poultry jus

Sauteed **sweetbreads**, **Agria** potato millefeuille with **autumn truffle**, baby leeks, truffled jus & emulsion +€11

Grilled **monkfish** with Kombu seaweed, Jerusalem artichoke mousseline & black garlic, broccolini, young shoots & sesame

Autumn Vegetables tajine, wrapped in Swiss chard leaf, vegetable jus with coconut & oriental spices

Cocoa tart, **coffee** cream, pecan praline, “Tuma Yellow” 80% chocolate ganache & sorbet

Vanilla Cream, **Comice pears** poached in red wine, gingerbread cake, yuzu & ice cream

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

Candied **Chestnut Cream** & **clementine** supremes, **mascarpone** entremets & Isigny fresh cream ice cream +€3