

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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Charred Leeks & mussels, lobster coral–soy–lime sabayon, orange zest & mustard shoots

Foie Gras Ravioli, creamy corn, duck breast & grapes, rich jus & onion emulsion +€6

Soft-boiled egg, summer truffle hot-and-cold preparation, confit salmon & “Beluga” lentil salad, tangy sauce

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Beef fillet tataki & anchovies, Japanese coriander rice, shiitake mushrooms, veal jus with cashews & ginger

Roasted monkfish, confit carrot mousseline with sea urchin, young sesame leaves & coconut–wasabi foam

Creamy risotto, eggplant caviar & black beans, miso, marigold petals & aged Parmesan

Pan-fried sweetbreads, moquette beans with foie gras, olives & confit tomatoes, reduced jus & basil +€12

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

Lime & Basil Entremets, caramelized almonds, lemon cream, meringue & sorbet

Coffee Bavaois, chocolate–peanut ganache, soft cocoa cake & cocoa crunch, tuile & sorbet +€5

Sweet tart, vanilla almond cream, hibiscus-caramelized apples, pecans & ice cream