

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

*

Duck foie gras ravioli, green cabbage with bacon, veal juice & Beaufort emulsion

Crab remoulade, **butternut** & green apple, buckwheat with celery, cuttlefish ink biscuit

Chestnut velouté, caramelized **onions** & crunchy **vegetables**, **Autumn truffle** aroma

Beef fillet maki & **smoked tuna**, candied **celery**, **red cabbage**, thai emulsion +6 euros

**

Braised **beef cheek**, **carrots** mousseline with **foie gras** & Brussels sprout, oranges & chestnut confit

Grilled **octopus**, stuffed **artichoke**, Jerusalem artichoke, daube juice & candied lemon, rosemary emulsion

Lacquered **sweetbread**, **lobster gyoza** with **spinach**, **salsify**, reduced juice & **Sauternes** bisque +11 euros

Autumn truffle risotto, **marrow** & **chicory**, candied egg yolk & parmesan cheese, veal juice

Scallops with **beef marrow**, **parsnip** mousseline, roast chicken juice & **Autumn truffle** +6 euros

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

Poached **pear**, lime cake, peanut **praline**, **yuzu** aroma & sorbet

70% Mayan Red **chocolate ganache**, creamy tonka bean, **milky coffee** emulsion, sorbet & chocolate nibs

Vanilla entremets, **chestnut** cream, **clementine**, Isigny ice cream, meringue +5 euros

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Beef fillet maki & **smoked tuna**, candied **celery**, **red cabbage**, thai emulsion +6 euros

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Braised **beef cheek**, **carrots** mousseline with **foie gras** & Brussels sprout, oranges & chestnut confit

Grilled **octopus**, stuffed **artichoke**, Jerusalem artichoke, daube juice & candied lemon, rosemary emulsion

Lacquered **sweetbread**, **lobster gyoza** with **spinach**, **salsify**, reduced juice & **Sauternes** bisque +11 euros

Autumn truffle risotto, **marrow** & **chicory**, candied egg yolk & parmesan cheese, veal juice

Scallops with **beef marrow**, **parsnip** mousseline, roast chicken juice & **Autumn truffle** +6 euros

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

Poached pear, lime cake, peanut **praline**, **yuzu** aroma & sorbet

70% Mayan Red **chocolate ganache**, creamy tonka bean, **milky coffee** emulsion, sorbet & chocolate nibs

Vanilla entremets, **chestnut** cream, **clementine**, Isigny ice cream, meringue +5 euros

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

*

Duck foie gras ravioli, green cabbage with bacon, veal juice & Beaufort emulsion

Crab remoulade, **butternut** & green apple, buckwheat with celery, cuttlefish ink biscuit

Chestnut velouté, caramelized **onions** & crunchy **vegetables**, **Autumn truffle** aroma

Beef fillet maki & **smoked tuna**, candied **celery**, **red cabbage**, thai emulsion +6 euros

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