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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Duck Foie Gras Ravioli, celeriac "risotto" with **morel mushrooms**, veal jus & aged **Parmesan** +€3

Spice-**Crusted Duckling Tataki**, caramelized **red cabbage** & **beetroot**, carrot cream & sesame wakame

Langoustine Tartare with **lychee** & long pepper, bisque veil, black garlic & avocado, yuzu vinaigrette +€5

Curried Cauliflower Velouté, **soft-boiled egg** with hot-and-cold **watercress**, buckwheat with **Comté** cheese & trout roe

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Roscoff Onions Stuffed with **Confit Beef Cheek**, **potato mousseline** with chives, Provençal daube jus

Roasted Octopus, **Scallops** & **Black Pudding**, lemongrass and apple polenta, rich jus

Glazed Sweetbreads, **lobster** and **spinach** gyoza, **broccoli**, reduced jus & **Sauternes** bisque +€11

Gnocchi with **Pumpkin** Cream & **Tarragon**, goat's curd, carmine & **black truffle**, veal jus

Low-Temperature **Sea Bass**, braised **green cabbage** with bacon & anchovies, oven-roasted parsnip & foamy beurre blanc

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

Coconut entremets, **"Mayan Red 80%" chocolate** crémeux, caramelized **hazelnuts**, soft cocoa sponge, sorbet

Yellow lemon tart, almond cream & candied **Buddha's hand**, praline, meringue & calamansi sorbet

Vanilla bavarois, roasted **mango**, caramelized pecans & **Tahitian vanilla ice cream** +€5

Net prices in euros, taxes & service included.
We provide information on allergens