

DEGUSTATION MENU I

Grilled scallops, Gamba Carabinera and plucked edible crab with head lettuce, cream and crunch of corail, lime vinaigrette and celery	325,00
Arctic cod and its crispy skin with flavours of star anise and spiced tomatoes, fennel coulis and Pistou marinade with wild garlic and pine nuts	
Braised suckling goat from Brittany marinated with gin and juniper, carrots with Kampot pepper and macadamia nuts, jus with confitted oranges	
Cheese from the trolley Maître Affineur Antony	
Passoa savarin and mango ice cream with Indian spices, exotic pineapple-mango ravioli, cocktail of pineapple in passion fruit juice with Piña Colada sorbet and coconut foam	

DEGUSTATION MENU II

Tranche of salmon with cauliflower mushroom, poached oyster and Gambero Rosso, lightly jellied salmon essence with nutmeg and mace, coconut and Imperial caviar	325,00
Glazed slice of veal liver and crispy sweetbread, tossed morels and young peas, creamy jus of braised veal breast and honey wine	
Roasted filet of red mullet with artichokes in anchovy-caper-butter, emulsion of artichokes and egg yolk, glace of red mullet carcass and Sherry vinegar	
Grilled Alsatian pigeon breast with licorice and lemon thyme, crispy leg and small Kefta, turnip and pigeon jus with Arabica coffee and black lime	
Cheese from the trolley Maître Affineur Antony	
Bienenstich with ice cream of almonds and honey, almond crisp, mousse of Advocaat and dried fruits with apple	
Croustillant of Yuzu lemon and sorbet of rhubarb and yoghurt, rhubarb compote and raspberry crèmeux, rhubarb crumble	

VEGETARIAN MENU

Salad of grilled artichokes and Jerusalem artichoke with its chips, marinated rocket tips, watercress coulis and champagne vinegar	265,00
Glazed morels and softly confitted egg yolk with mushroom jelly, royale with small barley and light morel nage with Vin Jaune and parsley	
Plucked fennel, confitted and dried fennel with turnip-Bottarga and fennel butter sauce with shallots, mustard seeds, herb oil and dill	
Puff pastry tarte with provencial vegetables and dried tomatoes, spicy red bell pepper chutney, sauce Pistou with couscous and wild garlic	
Tomme de Chèvre, sweet and salty sour cream ice cream, walnut crumbles and rosehip jam, cranberries	
Namelaka Surprise with Matcha tea and raspberry-litschi sorbet with soy yoghurt, marinated pomelos, shiso brew with hibiscus and ginger, cotton candy	