Taste buds awake…

Sea bass and oyster
tartar, lemon cream and caviar from Sologne.
60 €

Young melting leeks from Agnès with yuzu,
fresh cheese and local pomegranate.

36 €

Black truffle from Périgord,
foie gras "fondant" in a tart way.
50 €

Fresh Dublin bay prawns cooked in a bergamot steam,
mango and salicornia.
90 €

Snacked abalones,
einkorn as a risotto in a Dashi broth.
79 €

Our selection of Aquitaine caviar from Nordique house.

Schrenkii caviar	180 € / 30g	or	280 € / 50g
Sologne caviar	210 € / 30g	or	310 € / 50g

Stroll at sea…

…the mysterious call of the Med

Fillet of cod fish
cooked in a dish, seasonal vegetables and lemon balm butter.
62 €

Sole from Normandie
crayfish and mandarin consommé,
pumkin and Piedmont hazelnuts.
95 €

Roasted seabass from Steeve, black truffle from Périgord
foie gras, mashed potatoes and a Porto juice.
105 €

Taxes and service including.

We kindly ask that you silent your mobile phone during your dinner.

Payment by cheque not accepted

Stroll in land…

Fillet of lamb from Sisteron with vadouvan,
artichoke and herbs gnocchi.
75 €

Terre de Toine chicken with Sicily pistachios
celeriac and kumquat.
52 €

Roasted pigeon from Vendée and Selim pepper,
tender wheat with juice, green cabbage.

82 €

Our refinings…

Matured cheeses from Mr. Nery.

22 €

Sweet creations…

…from our Pastry Chef Fabrice DIDIER

Chocolate, caramel and peanut
salted butter caramel, 70 % Venezuela dark chocolate sorbet.
35 €

Tahitian lime,
perfumed with vanilla and tonka beans, crispy white chocolate,
cold spicy broth.
22 €

Piedmont hazelnuts soufflé
Gianduia, passion fruit sorbet,
creamy gorillas' pepper.
(Preparation and cooking time, 15 minutes of patience)
32 €

Apple, buckwheat, green shiso,
roasted Chantecler apple flambée with Calvados,
raw cream and French toast perfumed with shiso, grilled buckwheat ice cream.
25 €

Lemon and local olive oil
organic lemon cream from Jean Noel Falcou, and local olive oil from Champsoleil,
sage meringue as a vacherin.
31 €

Taxes and service including.

We kindly ask that you silent your mobile phone during your dinner.

Payment by cheque not accepted