LE CHANTECLER



L'éveil des sens

ROASTED PUMPKIN AND TRUFFLED PECORINO FOAM

Piedmont hazelnuts, pecorino foam and ancient wheat crispy bread

PEARLY COD

fondant Jerusalem artichokes, Japanese pearls lemon balm butter

OR

JERSIAN BEEF

black olives from Nice, anchovies and artichokes

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

110 € per person, excluding drinks

Pairing food and wine with a discovery of 3 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau

Supplement 75 € per person

Cheese suggestion 25 €

Le chant des saveurs

MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

BAY OF SEINE SEA SCALLOPS

fresh persimmon from Golf-Juan and tarragon condiments

THE CELERIAC FROM AGNES

honey and Ethiopian coffee glazed vegetable steamed bread with celeriac leaves

THE WILD DUCK

Braised red cabbage from Risso sisters, juniper and kumquat condiments

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

OR

CHAMPSOLEIL OLIVE OIL

local orange blossom water crémeux, fine leaves of Venezuelian chocolate pure origin

150 € per person, excluding drinks

Pairing food and wine with a discovery of 4 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau

Supplement 100 € per person

Cheese suggestion 25 €

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Les secrets de Virginie

surprises, 8 Acts

190 € per person, excluding drinks

Pairing food and wine with a discovery of 5 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau

Supplement 120 € per person

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La Madeleine de Proust

Up to 12

ROASTED PUMPKIN AND TRUFFLED PECORINO FOAM

Piedmont hazelnuts, pecorino foam and ancient wheat crispy bread

PEARLY COD FISH FILET

seasonal vegetables

OR

JERSIAN BEEF

potatoes and vegetables

CHOCOLATE & CARAMEL

 $light\ and\ delicate\ foam$

OR

ICED NEGRESCO DOME

 $vanilla\ and\ strawberry$

55 € per person, excluding drinks

