

CHEF'S CHOICE

CHANTERELLES

ASPARAGUS / PEA / PUMPKIN SEED

MILLE-FEUILLE

GOAT'S CURD / CUCUMBER / VADOUVAN

4 COURSES / 75
WINE PAIRING / 38

POTATO CANNELONI

POINTED CABBAGE KIMCHI / LEMON

5 COURSES / 90
WINE PAIRING / 44

MEAGRE

CUCUMBER / POTATO / DASHI

6 COURSES / 105
WINE PAIRING / 49

DRY AGED PLUMA

MOJO ROJO / PIMIENTOS / ALMOND

TARRAGON MOUSSE

BLUEBERRY / HAZELNUT / FENNEL

OYSTER BAR

SMALL OYSTER PLATE

3 PIECES MIXED

14

FINE DE CLAIRE

4,5

BIG OYSTER PLATE

8 PIECES MIXED

38

ORGANIC OYSTER

5

MARINATED OYSTERS

6 PIECES

36

TSARSKAYA

5,5

IRISH ROCK OYSTER

5,5

DINNER MENU

FROM 6 P.M.

CAVIAR MENU

SIBERIAN CAVIAR HASH BROWN / CRÈME FRAÎCHE / KOHLRABI 75

OSCIETRA CAVIAR HASH BROWN / CRÈME FRAÎCHE / KOHLRABI 85

BREAD

BRIOCHE & SOURDOUGH WITH BROWNEED BUTTER 5

STARTERS

BLOODY MARY TOMATO / CELERY / GIN 19

DUCK LIVER PARFAIT PLUM / PORT WINE / ONION 24

MILLE-FEUILLE GOAT'S CURD / CUCUMBER / CARROT / VADOUVAN 18

SCALLOP BOUDIN NOIR / FRENCH WILD ASPARAGUS 24

CHANTERELLES ASPARAGUS / PEA / PUMPKIN SEED 16

MAIN COURSES

SWEETBREAD FREGOLA SARDA / TOMATO / FISH JUS 33

DRY AGED PLUMA MOJO ROJO / ROMANESCO / PIMIENTOS / ALMOND 30

MEAGRE CUCUMBER / POTATO / DASHI 29

SHALLOT TARTE PORT WINE / APPLE / TRUFFLE HOLLANDAISE 21

POTATO CANNELLONI POINTED CABBAGE KIMCHI / LEMON 26

PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

TARRAGON MOUSSE BLUEBERRY / HAZELNUT / FENNEL 13

CHEESE FROM FRANCE FIG MUSTARD / CRISP BREAD 19

À LA CARTE