

Pressed milk-fed veal and foie gras,
roasted sweetbreads, fennel purée with vanilla
and orange croutons 45€

Raviolo of langoustines and lobster
cooked in a Riesling bisque, Petrossian caviar,
lime consommé 46€

Rabbit from Vendée
with ceps étuvée, roasted crayfish
and sweet corn fricassée, horseradish cream 42€

Brittany lobster tail,
aubergine and crab millefeuille,
bouillabaisse sauce and Périgord truffle 55€

Pan-fried Scottish sea scallops,
polenta bergamasca, Bernon snail ragoût
and shellfish cream 45€

Roasted foie gras from Périgord
with gingerbread and carrot purée,
almond foam 45€

Pan-fried John Dory,
green asparagus cooked in foie gras butter,
Cornwall tourteau crab cannelloni 65€

Wild roasted sea bass
with mussels, baby clams and Champagne,
sea water velouté 60€

Fillet of line-caught turbot
with warm guacamole,
passion fruit vinaigrette 70€

Best end of Allaiton lamb
with confit belly, Provençale vegetables,
baby spinach and jus 55€

Fillet of Black Angus beef,
braised ox cheeks with black truffle,
root vegetables consommé 55€

Royal pigeon from Bresse roasted and poached,
potato and artichoke millefeuille,
pear and cinnamon purée 60€

Prix nets en euros