

OUR TASTING MENUS ❁

5 COURSES 135

FOOD AND WINE PAIRING 75

7 COURSES 165

FOOD AND WINE PAIRING 90

*FOR YOUR COMFORT AND FOR A GREATER SERVICE HARMONY,
MENUS ARE FOR ALL GUESTS AT THE TABLE.*

5 COURSES

Andean horned tomato

Vegetable waters and smoked northern pike roe

Burnt leek

Guanciale, pecorino cheese and smoked sabayon

Candied and grilled porcini mushroom

Squid viel and Shipova caviar

Red mullet harrisa emulsified sweet pepper essence,

"Fregula", zucchini flower

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Natural roasted fig

Rice pudding, warm blackcurrant marmalade, tagete

5 COURSES

Andean horned tomato

Vegetable waters and smoked northern pike roe

Burnt leek

Guanciale, pecorino cheese and smoked sabayon

Candied and grilled porcini mushroom

Squid viel and Shipova caviar

Barbecue Simmental beef

Wasabi corn velvet and sakura juice

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Natural roasted fig

Rice pudding, warm blackcurrant marmalade, tagete

7 COURSES

Andean horned tomato

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"Fregula", zucchini flower

Barbecue Simmental beef

Wasabi corn velvet and sakura juice

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Kiwi

Marigold foam, yogurt sorbet

Natural roasted fig

Rice pudding, warm blackcurrant marmalade, tagete

Allergens are available upon request.

Drinking too much alcohol can harm your health.

Rates in euros, all taxes and service included / Checks are not accepted.

LES VINS AU VERRE CHAMPAGNE

15CL

Sélection de notre sommelière Audrey Emery			26
Laurent Perrier Rosé			39

BLANCS

Château L'Hospital	<i>Côtes de Bourg</i>	2013	22
Domaine Boyer - De Bar	<i>VDF</i>	2022	16
Domaine Terre de L'Elu	<i>VDF « Bastingage »</i>	2022	18
Christelle Betton	<i>Crozes-Hermitage « Caprice »</i>	2021	20

ROUGE

Jean Fery	<i>Hautes Côtes de Beaune</i>	2021	22
Domain Fontaine Goby	<i>Irancy</i>	2022	18
Clos de la Bonnette	<i>VDF « Cisselade »</i>	2022	20

ROSÉS

Château Sainte-Marguerite	<i>Côtes de Provence « Symphonie »</i>	2022	16
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DOUX

Domaine Saint-Georges d'Ibry	<i>Côtes de Thongue « Murmure d'Automne »</i>	NM	12
Guy L'Hérault	<i>Vieux Pineau des Charentes</i>	15 ANS	17
Daniel Dugois	<i>Arbois « Vin de Paille »</i>	2016	17
Mas Amiel	<i>Maury</i>	1985	16

Vins en AOC/AOP sauf mention contraire
Wines are from AOC/AOP if not mentioned

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

Tarifs en euros, toutes taxes et service compris.

Les chèques ne sont pas acceptés.

Drinking too much alcohol can harm your health.

Rates in euros, all taxes and service included.

Checks are not accepted.