

A LA CARTE

CHEESE

Termignon blue cheese from Frédéric Muller
yogurt with meadowsweet

15€

DESSERT

Le soufflé
perfumed with green shiso and a hint of black cardamom
pineapple in different ways

36€

Le millefeuille blanc
Tahiti vanilla mousse, fine jasmine jelly
Voatsiperifery pepper foam

32€

Milky chocolate
from Nicolas Berger, malted barley
Mégevanne beer from the brewery Bacchante, slight bitterness

34€

Doyenné du Comice pear from Savoie
roasted with Madras curry
rose buttons ice cream

34€

Citrus from Etienne Schaller
"crémeux" infused with lovage and matcha tea
kombu seaweeds pickles

36€

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STARTER

Arctic char from Murgat
slightly smoked with Gedeo coffee
vinaigrette and beetroot pickles with marigold, lemon bigarade

56€

Cornish crab from Roscoff
consommé infused with kororima and lovage
coral condiment, kabosu lemon

85€

Savoyard berlingots
fondue of beaufort and abundance with absinthe
reduced onion consommé and black truffle from Drôme

67€

Green asparagus from Roques-Hautes
impregnated in ground ivy and geranium, escabeche of grilled sardines
warm mayonnaise with ivy and nasturtium

64€

FISH

Scallops from Dieppe
broccoli, seagrass and seaweed from Jean-Marie Pedron
spinach and ginger green juice with tonka bean, Kaffir lime

80€

Lobster from Brittany
cooked on Japanese barbecue, raviolis stuffed with lobster claws and nasturtium
cédrat lemon, infused bisque with green cardamom and valerian

145€

Kristal caviar seabass
created in 1971 by Jacques PIC – reinterpreted in 2021 by Anne-Sophie Pic
foamy champagne sauce, sake
rose and citrus jabara from Mas Bachès

150€ / 230€

John Dory from the Vendéennes coasts
marinated with buckwheat and yuzu leaf
sea urchin and sansho pepper sabayon, shells
crusty Jerusalem artichoke

88€

MEAT

Milk-fed veal chop from Isère
impregnated with juniper berry and cinnamon leaf
modern potato bakery with lard
rosehip coulis

79€

Bresse poultry
stuffed with tarragon, supreme sauce with bergamot
giblets tartelette, kohlrabi, pickled pine buds

81€

Aubrac-Wagyu beef
impregnated with eucalyptus and Chartreuse
grilled leeks with shiso, stuffed morels from Savoie

89€

Piegon from Miéral
with Hojicha tea and blackcurrant berries
roasted white asparagus and cocoa nibs

82€