

A LA CARTE

CHEESE

Termignon blue cheese from Frédéric Muller
mountains' meadowsweet yogurt 15€

Truffled brie 25€
from the 30 Arpents farm

DESSERT

Quince from the Hautes-Alpes 36€
impregnated with pine cone
Abiès Alba pine tree ice cream

Le millefeuille blanc 32€
Tahiti vanilla mousse, fine jasmine jelly
Voatsiperifery pepper foam

Milky chocolate 34€
from the roaster Nicolas Berger
malted barley and Mégevanne beer from the brewery Bacchante

Doyenné du Comice pear from Savoie 34€
roasted with Madras curry
rose buttons ice cream

Citrus from Etienne Schaller 36€
steamy cream with lovage and matcha tea
kombu seaweeds slightly sour

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STARTER

Parsnip from Guernesey
roasted with Grenoble walnuts
lukewarm mayonnaise with dill seeds, Madras curry and Amontillado

56€

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

85€

Berlingots ASP®
with brie from 30 Arpents' farm
marine breeze broth with seaweed

58€

Oyster from Tarbouriech
onion consommé with Colonnata lard
beaufort and abundance fondue

64€

FISH

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

80€

Lobster from Brittany
roasted on the barbecue, lobster claws in small nasturtium raviolis
cedrat 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
impregnated with buckwheat and yuzu leaf
sea urchin and sansho pepper sabayon, shells
crusty Jerusalem artichoke

88€

MEAT

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

81€

Hunting roe deer
marinated with smoked vanilla, black garlic and Hautes Glaces whisky
braised radicchio, quince with hibiscus

95€

Aubrac-Wagyu beef
impregnated with grilled chestnuts, kombu seaweed
turniprooted chervil with old rum from Martinique and Madagascar vanilla

86€

Matured pig from Flandres by Gregory Delassus
marinated with whisky stillage
persimmon veil with mustard seeds, watercress and horseradish coulis

75€