

# Carte

## STARTERS

Green Acquerello risotto,  
frog's legs and snails in a mild garlic cream sauce 50.00€

Foie gras,  
hazelnut, pistachio and apricot, candied beetroot, Granny smith apple 52.00€

Puck of mashed potatoes, Osciètre caviar,  
capers, egg mimosa and smoked salmon 56.00€

Roasted langoustine,  
mushrooms ravioli, jabugo ham, langoustine and Arabica sauce 58.00 €

## FISH

Pike quenelle with spices,  
pumpkin ravioli and Autumn's vegetables, Chardonnay sauce 56.00€

Roasted scallops in a braised pumpkin  
chestnuts, root cream sauce with pinut oil 62.00€

Blue lobster,  
seaweeds, shellfish, squash spaghetti with lobster sauce with Massala 68.00€

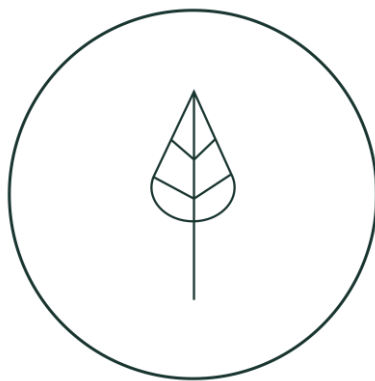
Candied ball of celery with truffle,  
onions and hazelnut 48.00€



*Vegetarian course*

*Our meats come from France*

*Net prices – service included - The list of allergens is available by request.*



## MEATS

Veal knuckle, stuffed chicory, pumpkin, girolles, bone marrow sauce	54.00€
Patrice Sanchez's pigeon, millefeuille of cabbage with pigeon legs, foie gras sauce	56.00€
Dominique Guillon's charolais beef fillet with Kampot pepper, braised beef cheek, carrots, red wine sauce	60.00€
'Bresse' chicken in two services, <i>(for two people, 1 hour cooking time)</i>	65.00€ /personne

CHEESES	25.00€
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DESSERTS	25.00€
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Caramelized walnut tartlet,  
Walnut mousse, vanilla ice cream

Warm grand marnier soufflé,  
blood orange sorbet

Grand cru Alpaco mousse and hazelnut cake,  
mushrooms, ice cream and caramel sauce

Pavlova exotique,  
crème à la coriandre, sorbet mangue curry

*In order to enable you to have a smooth service we kindly ask you to choose the dessert when you order*

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