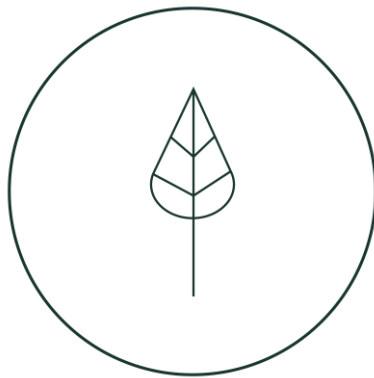


Menus



DEGUSTATION MENU

Full table participation is required

160.00 €UROS

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

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

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

Patrice Sanchez's pigeon,
millefeuille of cabbage with pigeon legs, foie gras sauce

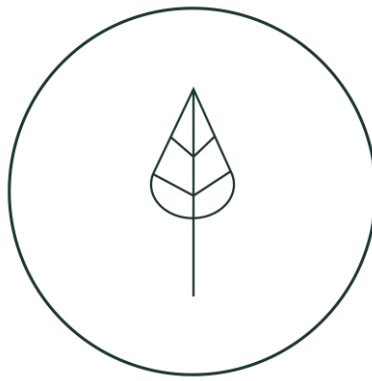
Cheeses

Waiting for dessert...

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

Our meat comes from France

Net prices – Service included - The list of allergens is available by request



GOURMET MENU : STARTER, ONE MAIN COURSE AND DESSERT 95 €UROS

OR

GOURMAND MENU : STARTER, 2 MAIN COURSES, CHEESES AND DESSERT 125.00 €UROS

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

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

or

Veal knuckle,
stuffed chicory, pumpkin, girolles, bone marrow sauce

Cheeses

Pavlova exotique,
crème à la coriandre, sorbet mangue curry

Any changes to menus will incur a supplement of 15.00€

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Net prices – Service included - The list of allergens is available by request