



Duck foie gras in terrine with hibiscus and celery confit, corn bread

Green asparagus from Sylvain Erhardt, imperial Darenki caviar and asparagus mousse

Sweet onion tortelloni and crunchy chard ribs, saffron cream

Char cooked on fir barbecue, dashi sabayon with Japanese plum

Limousin farmer's veal breast confit with morels, potatoes cooked in juice

Cheese

Mango and coconut, tangy passion, Andaliman berries

Papuan smoked chocolate, crispy shortbread and black cardamom

Inspiration Menu 205 - 270

5 sequences - 8 sequences

Beverages Alliance 170

Net prices in euros with taxes and service charges included.
The restaurant does not accept cheques. Our meats are of french and spanish origin.