



- Sweet onion tortelloni and crunchy chard, saffron cream 66
- Marinated shrimps from Saint-Gilles-Croix-de-Vie, green mango jelly, shiso condiment 75
- Green asparagus from Sylvain Erhardt, imperial Darenki caviar and asparagus mousse 72
- Duck foie gras in terrine with hibiscus and celery confit, corn bread 68
- Roasted turbot, stewed squids land & sea, parsley cottage cheese 110
- Blue lobster cooked in galingale, market garden peas and turmeric bisque 134
- Roasted scallops, parsnip confit with peppermint, bard marinière in kiwi wine 94
- Saddle of lamb from the Pyrenees, goat cheese and mustard with sea herbs (For 2 people) 170
- Exceptional beef snacked, winter turnips in Port wine with Agastache herb and licorice 125
- Limousin farmer's veal breast confit with morels, potatoes cooked in juice 90

#### Cheese 22

- Mango and coconut, tangy passion, Andaliman berries 28
- Poached quince, walnut biscuit and calluna honey 28
- Arabica coffee, hazelnut streusel, lemon and citron zest 28
- Papuan smoked chocolate, crispy shortbread and black cardamom 30
- The exceptional Cognac experience of Guy Lheraud 1975 - 1973 – 1966 85