

The MENU

STARTERS

Foie gras, quince, hazelnut · 26€

Organic egg, spaghetti squash, truffle · 18€  

Tuna, radish, granny smith apples, daikon, wasabi · 29€  

Sea bass, lemon, fennel · 22€ 

Beets, coconut milk, yuzu · 16€    

FISH

Saint Jacques, chicory, sweet potato · 40€

Pike, crayfish, broccolini · 36€

Sole, jerusalem artichokes, watercress · 55€

MEAT

Veal, pumpkin, chestnut, black trumpet · 36€

Duck, carrot, orange · 34€ 

Quail, foie gras, gnocchi, morel · 42€ 

VEGETAL

Dim sum, spaghetti squash · 24€    

Pumpkin, chestnut, black trumpet · 22€    

CHEESES

Mère Richard **cheeses assortment** · 12€  

Cervelle de canut · 8€  

Faisselle molded by the ladle · 7€  

DESSERTS

Pear, sesame, yuzu · 18€

Chocolate, praline, corn · 18€

Cream puff, vanilla, caramel · 16€

Surprise soufflé to share · 22€

Seasonal fruits · 14€   

Choice of homemade **ice creams and sorbets** · 7€

The gourmet, coffee, tea or herbal tea · 12€

Kids MENU

Starter, main course & dessert · 18€

 Gluten-free  Vegan  Vegetarian  Lactose-free

Prices include VAT in euros, service included - The origin of the meat is available at the restaurant entrance - The list of allergens is available from our waiters.

Alcohol abuse is dangerous for your health, please drink responsibly.