



The MENU

STARTERS

Foie gras, quince, hazelnut · 26€

Organic egg, spaghetti squash, truffle · 18€  


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

Mushroom, chestnut, porcini mushroom · 15€ 

Beets, coconut milk, yuzu · 16€     

FISH

Saint Jacques, chicory, sweet potato · 40€


Arctic char, mussel, leek, almond · 36€ 

Sole, jerusalem artichokes, watercress · 55€

MEAT






Veal, pumpkin, chestnut, black trumpet · 36€

Angus beef, potato, red wine · 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€

Butternut, mango, passion fruit and chestnut · 16€  

Chocolate, praline, morels · 18€

Seasonal fruits · 14€   

Homemade **ice creams and sorbets** 2 scoops of your choice · 7€

Vanilla, popcorn, chocolate, pear, lemon-basil, apricot, and exotic fruit

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.