

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

Citrus fruit, verbena, bergamot · 18€

Baba, rhum, pear, vanilla · 16€

Chocolate, apple, cider · 16€   

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€

Kid's 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.