



## MENU MARÉE DU JOUR

### Char

cucumber / yoghurt / yuzu soja dressing

OR

### Eel with fresh herbs

herb chlorofyl / black garlic / chervil / shallot saus

### Sea bream

green asparagus / spek di colonata / blueberry pickled fish

OR

### Brill

oyster maki / seaweed bearnaise / clams

### Strawberries

Espelette pepper / celery juice / basilic / Samba sorbet

OR

### Cheese

(extra charge : +15)

Price : 75 €  
120 € wines included

*This menu is only served  
during lunch.*

## MENU TRADITION & QUALITÉ

### The delicacies

#### Red tuna

Lacquered with Plum sauce / pickles / avocado

#### Royal langoustine, goose liver from Lafitte

Baked on stone / flamed with Auchentoshan

Uda pepper

Creamy morels / gyoza / green celery

#### John Dory

Wild garlic / yoghurt / ras el hanout

white eggplant / shellfish

#### Strawberries

Panna cotta / Jasmine / rhubarb / green sorbet / Geranium

Price : 150 €  
225 € including wines

## MENU INCONTOURNABLE

### The delicacies

#### Dauricus caviar

Oyster maki / white asparagus from the dunes  
smoked ratte potatoes / creamy egg

#### Red tuna

Lacquered with Plum sauce / pickles / avocado

#### Royal langoustine, goose liver from Lafitte

Baked on stone / flamed with Auchentoshan / Uda pepper

Creamy morels / gyoza / green celery

#### John Dory

Wild garlic / yoghurt / ras el hanout / white eggplant / shellfish

#### Iberian pork loin

Bitter chocolate sauce / pepper / mint / coriander / nachos / Ricotta

#### Honey

Vanilla / Eucalyptus chocolate

#### Strawberries

Panna cotta / Jasmine / rhubarb / green sorbet / Geranium

Price : 205 €  
305 € including wines



*As we only work with fresh products, please excuse us, should any dishes not be available.*



### The Starters

<b>Dauricus caviar</b> Oyster maki / white asparagus from the dunes / smoked ratte potatoes creamy egg	€ 85
<b>Red tuna</b> Lacquered with Plum sauce / pickles / avocado	€ 65
<b>Royal langoustine, goose liver from Lafitte</b> Baked on stone / flamed with Auchentoshan / Uda pepper Creamy morels / gyoza / green celery	€ 80
<b>Scallops</b> Kimchi / Nashi pear / verbena / sesame / parmesan	€ 65
<b>King crab</b> Coconut bouillon / red curry coral / pointed cabbage / combava	€ 75

### From Garden and Forest

<b>White asparagus baked 'en terre cuite'</b> Truffle perfume / hazelnut butter mousseline	€ 65
<b>Burrata di Andria</b> Peas / onions from Cévennes / vegetables jelly / green asparagus / smoked oil	€ 45

### The Lobster Press

<b>Brittany blue Lobster</b> À la Presse, fried Rice with Coral	€ 29 / 100 g
<b>Brittany blue Lobster, Heart of Sweet Bread (2 persons)</b> Béarnaise with Press Juice	€ 95 / p.p.

### The Main

<b>Sole from our Coast</b> Oyster maki / leek / romanesco / cockles / hazelnut butter mousseline	€ 75
<b>Turbot</b> 'en Vessie' / Porto / Cognac / truffle / grey shrimps / ratte potato Emmenthal / morels / white asparagus	€ 90
<b>Sea bass</b> Saffron / mussels / octopus / humus / carrot / fried garlic / chorizo	€ 75
<b>John Dory</b> Wild garlic / yoghurt / ras el hanout / white eggplant / shellfish	€ 75
<b>Iberian pork loin</b> Bitter chocolate sauce / pepper / mint / coriander / nachos Ricotta	€ 70

### The Classics from my Cuisine

<b>King Crab</b> White butter sauce, Malabar pepper	€ 85
<b>Sea Bass (2 persons)</b> Sea salt, choice of olive oils	€ 75 / p.p.
<b>Turbot</b> Roasted on the bone, lobster béarnaise or oyster béarnaise or morels béarnaise	€ 85

### The Desserts

<b>Honey</b> Vanilla / Eucalyptus chocolate	€ 22
<b>Banana chiboust</b> Rhum / vanilla / Caramélia with butter / Carat crumble	€ 22
<b>Strawberries</b> Panna cotta / Jasmine / rhubarb / green sorbet Geranium	€ 22
<b>Miso yuzu</b> Bitter chocolate / Cara Crakine / cassis / crispy	€ 22
<b>Cheese trolley</b>	€ 25



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