

STARTERS

SEVRUGA CAVIAR FROM MAISON MONARQ Langoustine tartare and Nori seaweed	85€
PECTEN MAXIMUS Smoked scallop and Duck liver, Red radish, shiso jelly	58€
« ONSÉN TAMAGO » DES GALACHES Slow cooked egg, green Asparagus, Morel, mushroom sauce	65€
LILIACEAE White asparagus from les Landes, Eel, tarragon, Roscoff onion	52€

MAINS

POLLACHIUS Line caught Pollock, Beetroot puree, grilled leeks, Kombu sauce with herbaceous oils and Ponzu	75€
RED MULLET Artichoke, potato, Olives, basil, Farm sourced Safran	85€
SWEETBREAD Carrot, Peas and carrot juice	80€
KOHITSUJI Sisteron lamb, Chickpea and sesame, quinoa, lamb jus	78€
WAGYU A4 BEEF, BINCHOTAN SMOKED <i>japanese origin</i> Served with a tartare of Wagyu and seasonal vegetables	148€

CHEESE

CREAMED FARMHOUSE BRIE DE MEAUX Kadaïf, back olive oil from Provence « À L'Olivier »	24€
TRADITIONAL BRIE DE MEAUX	20€

DESSERTS



STRAWBERRY Strawberry sorbet, black garlic tuile, Basil cream, Pine tree vinaigrette	35€
MADELEINE Meringue sorbet, mint and Lemon	32€
TAHITIAN BLACK GOLD Crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated vanilla	40€