

STARTERS

SEVRUGA CAVIAR FROM MAISON MONARQ Low temperature scallops, Japanese toast, cauliflower cream	85€
PECTEN MAXIMUS Smoked scallop and Duck liver Red radish, shiso jelly	58€
« ONSEN TAMAGO » DES GALACHES Crunchy spelt and leek, potato mousse, Melanosporum black Truffle, Parmesan emulsion	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€
JOHN DORY Kabu ravioli, spinach, potato, miso and Yuzu sauce	85€
SWEETBREAD Bimi, broccoli, caper brown butter	80€
KOHITSUJI Sisteron lamb, Chickpea and sesame, quinoa, lamb jus	78€
WAGYU A4 BEEF, BINCHOTAN SMOKED <i>japanese origin</i> Served with a Wagyu carpaccio - "Shabu Shabu" style - 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



MOKA Coffee ice cream and crèmeux, crispy cocoa crepes, Caramelised Hazelnuts, chocolate sauce, Sichuan pepper	35€
MADELEINE Meringue sorbet, mint and Lemon	32€
TAHITIAN BLACK GOLD Crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated vanilla	40€