Basque coast spider crab with avocado, pomelo, coriander, radishes and citrus dressing
49 €

~

Landes white asparagus
“Maison Prunier” caviar, olive oil sabayon
49 €

~

“Blonde d’Aquitaine” beef tartar, oyster cream, “Maison Prunier” caviar and wood sorrel
68 €

~

Sautéed duck foie gras, smoked duck magret, rhubarb and onions
59 €
Turbot baked in butter,
shellfish ‘Marinière’, seaweed and fregola
98 €

~

Brittany lobster ‘à la presse’,
aniseed Noirmoutier potatoes, artichokes and shitakes
120 €

~

Roasted pigeon filet and confit legs,
offal toast, beetroot and gingerbread
73 €

~

Roasted sweetbread,
green asparagus, morels, wild garlic and vin jaune sauce
86 €
French cheeses trolley from Pierre Rollet
26 €

The Crêpe
Reunion Island vanilla and canelé sauce
27 €

~

Almond and olive oil biscuit,
cottage cheese, honey
27 €

~

The chocolate and hazelnut
27 €

~

The plums
yogurt, pistachio and sesame
27 €

Pastry Chef Aleksandre Oliver