

Tomato “Rose de Berne”,
smoked burrata, anchovy, olive from Kalamata and pistou
49 €

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Crab with avocado, pomelo,
coriander, radishes and citrus dressing
51 €

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

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Sautéed duck foie gras,
smoked duck magret, rhubarb and onions
59 €

Turbot baked in butter,
shellfish 'Marinière', seaweed and fregola
98 €

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Brittany lobster 'à la presse',
aniseed Noirmoutier potatoes, artichokes and Médoc mushrooms
120 €

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

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50 days matured Limousin beef shortloin,
grilled with vine shoots, confits shallots, whole-grain mustard,
sauce "à la Bordelaise"
110 €

French cheeses trolley from Pierre Rollet
26 €

The Crêpe,
Reunion Island vanilla and canelé sauce
27 €

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

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The chocolate and hazelnut
27 €

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The fig and meadowsweet
27 €