

à la carte

entrées

Lobster bisque, seared scallops, thyme, brown butter and rouille 22

Tartare, Dijon, capers, Chinese chives and cured egg yolk 18
/ add 1g Caviar (+6)

Burrata, flambé seasonal fruits, pistachios and pistou 16

Tartar of wild mushrooms, Bourgogne, herb egg, Truffle du Périgord 16

Tarte tatin, caramelized shallots, rosemary, parmesan, crème fraîche and lemon 16

Roasted beetroots, Saint-Agur, cloudberry vinaigrette, endives, walnuts 16

Quail wings, ponzu, ginger,peanuts and Thai basil 18

Lobster brioche toast, hand-peeled prawns, horseradish, dill and salmon roe 24

Chéri Baguette with fleur de sel butter 3

plats principaux

Wild mushroom risotto, sage, truffle, lemon, and parmesan 26

Vif d'Etampes pumpkin, Saint-Agur, sauteed leek, garlic confit, and walnuts 26

Chicken schnitzel with Chéri salad, parmesan, and anchovy 28

Pan-fried duck, port wine, cherries, and Dauphinoise potato 32

Catch of the day, kombu, beurre blanc, and seasonal greens 32

Lobster risotto, cherry tomatoes, lemon, chives and Pernod 39

Coeur de filet with café de Paris, béarnaise, pepper jus and pommes frites 39

patisseries

Crème brûlée, vanilla, orange, berry sorbet 14

Apple tarte tatin, vanilla ice cream and lemon zest 15

Chocolate cake, Cointreau caramel, sea buckthorn sorbet and hazelnuts 14

Baked cheesecake, yuzu curd, meringue and lemon 16

Pavlova, mascarpone Chantilly, sorbet à la framboise, pistachios and fresh berries 16

Baked Alaska, chocolate cake, passion fruit, raspberry and pistachios 18