



set tasting menu

entrées

- Burrata, flambé seasonal fruits, pistachios and pistou
- Roasted beetroots, Saint-Agur, cloudberry vinaigrette, endives, walnuts
- Tartare, Dijon, capers, Chinese chives and cured egg yolk
- Lobster brioche toast, hand-peeled prawns, horseradish, dill and salmon roe (+6)

plats principaux

- Vif d'Etampes pumpkin, Saint-Agur, sauteed leek, garlic confit, and walnuts
- Pan-fried duck, port wine, cherries, and Dauphinoise potato (+4)
- Lobster risotto, cherry tomatoes, lemon, chives and Pernod (+9)

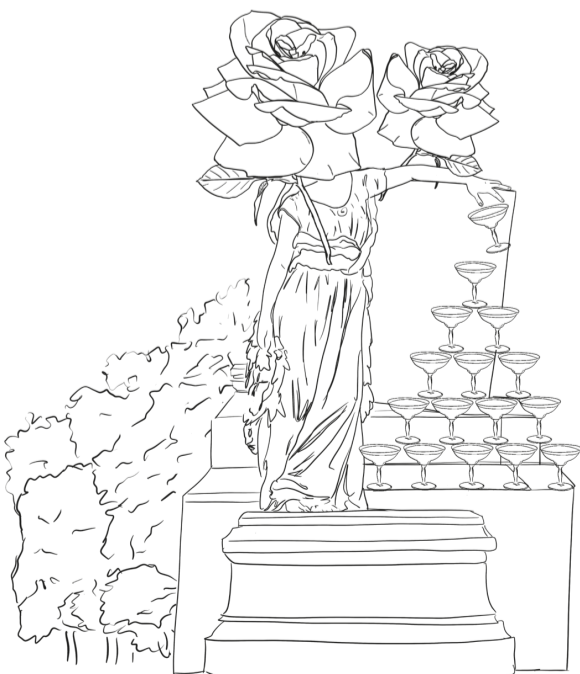
pâtisseries

- Crème brûlée, vanilla, orange, berry sorbet
- Apple tarte tatin, vanilla ice cream and lemon zest
- Chocolate cake, Cointreau caramel, sea buckthorn sorbet and hazelnuts

54

Wine pairing

44



Ask your waiter about allergens