

« Bistronomic market menu »

Lunchtime only, Monday to Friday.

STARTER - MAIN - DESSERT at €34
STARTER - MAIN or MAIN - DESSERT at €28

STARTERS

Pork ravioli ~ bisque ~ lime

Mimosa egg ~ croutons ~ dried egg yolk

Fish terrine ~ tangy vinaigrette ~ red onion pickles

MAINS

Tuna ~ fennel ~ Verjus and bones fish jus

Poultry ballottine ~ gnocchis ~ chicken sauce

Bird's tongue risotto ~ mushrooms ~ poultry jus

DESSERTS

Pistachio ~ raspberries ~ choux

Madagascar vanilla rhubarb tart

Chocolate mousse ~ caramel cocoa sauce



Prices are net, including VAT and service.

« Gastronomic dishes à la carte »

Evening only, Monday to Friday, on the ground floor

STARTERS

Red tuna ~ green asparagus ~ hollandaise sauce, €25

Sea bass ~ artichoke ~ Sturia caviar, €29

Sturgeon ~ morels ~ wild garlic, €28

Langoustines ~ Sauternes ~ coloured radishes, €31

MAINS

Risotto ~ 'tuber aestivum' truffle ~ parmesan, €35

John Dory ~ seaweed ~ green peas, €38

Maigre en croûte ~ vegetables from our market gardeners ~ Noilly Prat sauce, 76€ for 2 pers.

Sweetbread ~ white asparagus ~ sage jus, €41

Beef ~ foie gras ~ Périgueux sauce, €42

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Rhubarb ~ almonds ~ orange blossom, €18

Strawberries ~ elderflower liqueur ~ voantsy periphery pepper, €18



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