

# Un

## White Asparagus

watercress / mimosa / iberico ham

## Sea Urchin

cauliflower / gold ossetra caviar 🍷

## Hamachi

avocado / black radish / santa teresa lemon 🍷

## Beetroot

barberry / crispy amaranth / fresh horseradish / borscht 🌿 🍷

## Octopus

caramelized / modern aioli / preserved lemon 🍷

## Quail & Foie Gras

warm / asparagus / hazelnut dressing 🍷

# Deux

## Blue Prawns

gold ossetra caviar / genmaicha tuile / dill & chive bouillon

## Scallop

mousseline / sweet pea / smoked carrot 🍷

## Comté Cheese Soufflé

steamed / crispy mimolette / walnut / château chalon sauce 🌿

## Rouget Barbet

snacké / sepia / pomme écrasée / bouillabaisse reduction 🍷

## Langoustine

flash marinated / vegetable curry / smoked pike roe / crème aigrelette 🍷

## Artichoke

warm carpaccio / fresh almond / curcuma chickpea émulsion 🌿 🍷

# Trois

## Turbot

grilled / colossal asparagus / morels / zanzibar-amontillado sabayon 🍷

## Black Bass

braised / shiitake chutney / razor clams / turmeric émulsion 🍷

## Lobster

mi cuit / grilled baby leeks / jicama / black malabar pepper sauce 🍷

## Wagyu Beef Cap

stuffed candele / eggplant miso / poivre & hojun

## Duck

spiced / mango 'aigre doux' / jalapeño mousseline / jus simple 🍷

## Poularde

chanterelles / pomme purée / albufera sauce 🍷

### Three-Course Experience

Pick Un or Deux / Trois / Dessert

150 prix fixe | 90 wine pairing

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### Four-Course Experience

Pick Un / Deux / Trois / Dessert

190 prix fixe | 115 wine pairing

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### Seven-Course Experience

Essential Tasting Menu

240 prix fixe | 165 wine pairing

🌿 vegetarian, 🍷 gluten free. Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.