
Tuna tartare marinated in radishes and a dashi flavored vinaigrette.*

Gently seared prawns seasoned with yuzu juice and toasted pistachios.

Warm red pear and lettuce hearts dressed in black truffle buttermilk.

Honey glazed foie gras tart with roasted peaches and lemon thyme.

Cauliflower roasted in crab butter with toasted almonds and tarragon.

Raviolo of white polenta and courgette flowers with Parmigiano-Reggiano.*

Fricassée of lobster and shelling beans with fennel and preserved tomato.

Foie gras poached in a duck broth with pickled mushrooms and celery.

Turbot roasted on the bone with creamy sweet corn and lovage sabayon.

Slow cooked suckling pig from Saint-Canut with roasted fairytale eggplant.

Beef crusted in an aged Comté cheese with violet mustard and sauce *Royale*.

Slices of crispy skin duck with chanterelle mushrooms and glazed cherries.

Strawberry bavaois with sorrel cream and nasturtium ice cream.

Corn bread pudding with crème de pêche and peach iced tea sorbet.

Black forest with cherry compote and greek yogurt sorbet.

Gianduja chocolate ganache with buckwheat sablé and frozen milk.

select four 168

our selection of eight 228
