September 2017

San Remo gamberoni, cep mushrooms, spicy berries	155
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Hemp seeds, purple eggplant, leaves & fruits from fig tree	95
Vegetables from château de Versailles, tomato and raspberries condiment	90
Refreshed Brittany langoustines, golden caviar	195

Île d'Yeu red mullet on scales, clams and cockles iodized juice	110
Atlantic sea bass, wild fennel, squid ink	140
Cotentin blue lobster shellfish eggs emulsion, zucchini, blackcurrants	145
Vierge island turbot, nectarine, carrots with sweet clover oil	150
Groix Island sole fillets, undergrowth chanterelles, flowers and elderberries	155

For gourmet

Chick-peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95
U stocafi à la monégasque	45

All our products from the sea may be also prepared in their simplest naturality

MENU GARDEN ~ MARINE three half dishes, cheeses and dessert	390
Fresh and matured cheeses	40
Lemon of Michel Bachès, kombu seaweeds with tarragon	45
Anaïs Strawberries from Provins, «confiture de vieux garçon», geranium	
Yellow and white peaches from Yannick Colombié orchad, beer hop	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Fresh Lubéron figs, some roasted with green coffee, cascara juice	
Chocolate from our Factory, toasted barley, cocoa-single malt sherbet	

Upon request, it will be our pleasure to suggest our meats selection

Net prices in euros, taxes and inclusive of service charges

September 2017

NATURALITÉ

menu upon request

Starter, main course & dessert
2 glasses of wine

210 €

From the seasonal 'à la carte'*

Selection by Laurent Roucayrol, head sommelier

WHITE WINE
2005 Savennières ~ Clos Saint-Yves ~ Domaine des Baumard
2015 Condrieu ~ Rouelle-Midi ~ Domaine Vallet

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RED WINE
2014 Châteauneuf-du-Pape ~ Grande Réserve ~ Mas Saint-Louis ~ Louis Geniest
2015 Bourgogne ~ Leroy

**except recipe with caviar*
Price includes service & VAT

Dior

« Apart from his talent as a couturier, Christian Dior was also a passionate gourmet who always gave as much care in elaborating his menus as he did with his couture creations. With him I share the love of beauty and taste. This menu pays him tribute. »

September & October 2017

Volcanic hill green lentils and caviar,
flavoured delicate jelly

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Hemp seeds, purple eggplant,
leaves & fruits from Lizac fig tree

~

Groix Island sole fillets,
undergrowth chanterelles, flowers and elderberries

~

Cotentin blue lobster,
shellfish eggs emulsion, zucchini, blackcurrants

~

Yellow and white peaches from Yannick Colombié
orchad, beer hop

~

Savarin, rhum,
whipped cream