

STARTERS

Beetroot from Ile de France <i>Marinated with argan oil, smoked eel, sorrel ice cream</i>	35
Snails from la Fontaine de Bernn glazed with sauce <i>Potatoes gnocchetti with sweet garlic</i>	36
Brittany sea crab <i>Cooked in short broth, artichoke heart, roasted hazelnuts, oyster leaves</i>	40
Yellowfin tuna <i>Marinated with ginger, cream of avocado, radish from our own garden plots</i>	38
Watermelon <i>Roasted "à la plancha", feta cheese gazpacho, condiments, lime granita</i>	29

MAIN COURSES

Blue lobster <i>Roasted medallions, french beans, carcass juice with red curry, fresh coconut</i>	55
John Dory <i>Roasted thinly-sliced, roasted cepe mushrooms, lettuce cream with tarragon infusion and bacon</i>	48
Day boat Monkfish <i>Like a meunière style, fondant potatoes, shellfish, fish stock with brown butter</i>	52
Crispy veal sweetbreads <i>Flavoured with heather from Sologne, smoked potatoes, chanterelle</i>	56
Iberian pork <i>Roasted chop, celeriac like a carbonara, black truffle</i>	54
Roasted Duck from Vendee <i>Corn spaghetti with buckwheat seeds, paprika juice</i>	52

CHEESES

Our selection of cheeses from Alléosse, master cheese ripener	21
<i>Côtes du Jura 2014 « Chardonnay à la Reine » Domaine du Château d'Arlay</i>	13

DESSERTS

Fig in baked Alaska <i>Meringue flavoured with fig-leaf, fresh figs</i>	18
Green shiso <i>Fresh pineapple, sorbet, pineapple condiment, shiso spherifications</i>	18
Gariguette strawberry <i>Thin lace biscuit of crepe dentelle, raw custard cream with Timut pepper</i>	18
Macaé chocolate <i>Cocoa meringue, chocolate creamy, crisp leaves, ice cream</i>	18
Passion fruit <i>Linseed lace biscuits, Guanaja chocolate and coconut</i>	18

We suggest you one of our dishes with some chanterelle mushrooms (+15 € per 80 grams)