

MENU

“RED LOBSTER”, BEETROOT, REDCURRANT
& TANGY DRESSING WITH SHISO HERBS

ABALONES WITH SEAWEED BUTTER,
POIVRADE ARTICHOKES, MISO & TOBIKO

CHANTERELLE MUSHROOMS FRICASSÉE, HAZELNUTS CRUMBLE & OXALIS,
TANGY BLACKBERRIES MY MOTHER’S WAY

LINE-CAUGHT SEA BASS, CABBAGES, ONION PICKLES,
CHESTNUTS CONFITED & SMOKED MILK

40 DAYS AGED BLACK ANGUS BEEF, SALSA VERDE,
MATIGNON - STYLE VEGETABLES, BUTTERED POTATOES & ONIONS

REFINED CHEESE TROLLEY FROM MARIE QUATREHOMME

FIGS FROM PROVENCE REGION, WHITE CHEESE SORBET
FIGS FUDGE, MUSCOVADO SUGAR “MIKADO”

“THE CACAO TREE”, VARIATION OF THREE CHOCOLATES
AS A CACAO TREE LEAF,
HUCKLEBERRIES & HIBISCUS, CACAO SHORTBREAD
WITH TONKA BEANS MOUSSE

MENU ELABORATED BY JEAN-FRANÇOIS ROUQUETTE
OUR DISHES ARE “HOMEMADE” AND ARE ON SITE FROM GROSS PRODUCTS.