

APPETIZERS

TOPINAMBOURS Jerusalem artichoke velouté Flavoured with hazelnut and black truffle	22.00
LANGOUSTINE D'AFRIQUE DU SUD Ravioli filled with langoustine Langoustine sauce with white beans Langoustine tail	38.00
NOIX DE COQUILLE SAINT-JACQUES ET LÉGUMES DU MOMENT -Pop Art- Slightly fried scallops Pop Art of seasonal vegetables perfumed with honey, lemon and pecan nut oil	42.00
FOIE GRAS DE CANARD TROUSSÉ ET MANDARINE -Brut spontané- Pan-fried escalope of foie gras with fleur de sel and black pepper from Kâmpôt Flavours of mandarines Duck consommé, Duck liver mousse	38.00

MAIN COURSES

TURBOT SAUVAGE DE LA MER DU NORD Fillet of wild turbot accompanied with langoustine Langoustine and tumeric coulis Charlotte-potato ravioli with parsley	104.00
BAR DE LIGNE DE LAURENT EPERON - version tuber melanosporum - Fillet of wild sea bass flavoured with black truffle, beurre blanc sauce Potatoes and leek ragout	74.00
VEAU SUISSE Fillet of veal en papillote, white veal gravy Braised veal cheek Semolina gnocchi, cabbage compote	74.00
AGNEAU D'ÉCOSSE Rack of lamb with savoury, spicy curry sauce Lamb kidneys with shallots and white pepper Pineapple Pop Art Potato gnocchi Piedmontese style	72.00