

The Spring Carte

Getting started

Caviar d'Aquitaine, Blinis Maison and Cream -30gr **105€**, 50gr **135€**, 100gr **240€**,

❧❧❧

Like a Galantine of Poultry,
Foie Gras, Truffles and Pistachios, **42€**

❧❧❧

Breaded Primeur Green Asparagus, Onion Crispy 
Minute spinach, Bear's garlic feather, black lemon **45€**

❧❧❧

Langoustines just seared, Lard Cul Noir du Père Dufour,
Peas, Poultry Juice, Shell juices **57€**

❧❧❧

Lightly warmed white asparagus
Orange blossom sabayon, Poutargue, Pomelos and fried capers **44€**

❧❧❧

To Follow

Line-caught fish, Meunière style, with a variation on cabbage,
thinly sliced Gravelax and Artichoke Tartare
(Price according to availability)

❧❧❧

Rack of veal from Limousin,
Glazed Daïkon and Truffle Juice, **64€**.

❧❧❧

Pithiviers according to the Chef's inspiration
A dish to share in duo for the Gourmandise **135€**
(Subject to availability)

To finish

La Table des Fromages,
Selection Maison du Fromage, an institution since 1935, **29€**

❧❧❧

L'Intemporel Melifera Gin Soufflé, **22€**

❧❧❧

When Strawberries meet Rhubarb and Grenadine **22€**

❧❧❧

Property Honey Lace Tuiles,
Fresh Lime, Kalamansi Gel and Fromage Blanc Sorbet **22€**