

## *The Starters*

The foie gras, raw and cooked mushrooms,  
Black garlic, smoked eel, duck and ginger broth.  
36€

The egg from the Oiloxoko farm, truffle,  
Truffled supreme sauce, mushrooms, Bellota ham.  
32€

Poultry terrine cooked in pot-au-feu,  
Mustard vinaigrette, carrot, and kumquat.  
28€

Scallop and black truffle maki,  
Crispy seaweed, walnut sauce, balsamic.  
42€

The langoustine:  
Roasted, crustacean oil, creamy bisque,  
In carpaccio, yuzu and grenade pip sorbet.  
44€

## *The Sea*

The roasted scallop, Barbe and green lemon juice,  
Cauliflower cream and smoked anchovies.  
42€

Grilled sole filete, matelote sauce,  
Truffle Gnocchi, hazelnuts, and Jerusalem artichoke.  
48€

The cod, shellfish cream,  
Squash and walnut oil spaghetti, roasted seeds.  
38€

## *The Earth*

The roasted stag, Grand Veneur and quince sauce,  
Chestnut mousseline, shallots.

46€

The pork pluma, barbecue sauce,  
Polenta Grand Roux.

38€

The woodpigeon from our hunters, red wine sauce,  
The legs in salmis, parsley powder.

52€

## *Sweet treats*

The Golden Profiterole: Almond puff pastry,  
Bourbon vanilla ice cream, salted butter caramel,  
« Manjari » melting hot chocolate.

17 €

The Mont Blanc: Crispy hazelnut meringue,  
Chestnut cream and ice cream, mandarin and Timut.

17 €

The Truffle: Hazelnut cream, pear and black pepper marmalade,  
Truffle ice cream, and chocolate sauce.

19 €

The Chocolate: Caramel, cocoa arlette, fleur de sel crumble,  
Cardamom ice cream.

18 €

Omelette Norvégienne: Thyme and lemon sorbet,  
Orange biscuit and citrus fruits.

16 €

## *Cheeses*

The fresh and ripened cheeses carriage,  
Homemade selection with Monsieur Minvielle, Fromages et Compagnie.

18 €

## *Coffee, sweets and chocolate 4 €*