



Let our Chef, Christophe Raoux, Meilleur Ouvrier de France 2015,
take care of your *carte blanche* tasting menu in four dishes.

Menu served for all the guests

135€ per person

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Lunch menu

Onsen organic egg

coffee from Ethiopia/butternut squash

or

Duck “pâté en croûte”

mulled wine/french pear

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Salmon from Isigny

meunière style cabbage/yellow curry

or

Farm Guinea fowl from Aveyron

stuffed conchiglioni pasta/Albufera sauce

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The Cloud

apple/bergamot/speculoos biscuit

or

100% Chocolate

smoked flavours/chips of caramelized cocoa beans

Starter – Main Course – Dessert

69€ per person

All prices are net, cheques are not accepted.