



**Duck foie gras from Aveyron**

Saint-Etienne-de-Baïgorry trout/quince marmelade

**Smoked beetroot from Beauce region**

physalis/yuzu ponzu

**Brittany shells**

bergamot/sea grass

**Scallops soufflé**

from Port-en-Bessin/shell sauce

**French Obsiblu king prawn**

roots vegetables/orecchiette pasta/Petrossian bottarga

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**Sole from Quiberon**

salsa verde/confit potatoes

**Scallops from Port-en-Bessin**

confit celery with ginger/iodized bone marrow

**Wild turbot cooked to the bone**

creamy romaine lettuce/Paris mushrooms/hazelnut from Piemont

**Wild roasted young partridge**

toasted duck foie gras mousse/parsnips

**Beef from Salers**

puffed rice/like a tabbouleh with fresh herbs

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**L'Envol**

pineapple/coconut/chocolate/Timut pepper

**Pear**

Macadamia nuts/vanilla biscuit/dulce de leche

**100% Chocolate**

smoked flavours/chips of caramelized cocoa beans

**The Cloud**

apple/bergamot/speculoos biscuit

**Nougat/Tangerine**

citron/crispy leaves of sour meringue

Starter - Main course - Dessert

115€

*All prices are net, cheques are not accepted.*



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

Menu served for all the guests

135€ per person