



Marinated red tuna with citrus, fennel 58

Summer vegetables "plins", Sicilian pistachios and basil 65

Duck foie gras "à la plancha", corn roasted with juice, gentian consommé 70

Pan fried frog legs, watercress juice, fresh garlic 76

Roasted turbot, stewed squid land & sea, parsley cottage cheese 94

Shell baked blue lobster, celtuce lettuce, gooseberries 130

Line-fished bass with savory, cooked and raw sun zucchini 110

Sautéed farmed veal from "Limousin", sweetbreads with peas, gravy 90

Exceptional beef, eggplant with cherries, juice infused with Sakura leaf 140

Poultry from Bresse in hay crust, purple artichokes and onions (For 2 persons) 86

Cheese 22

Ciflorette strawberries from Thibaut Pique, thyme ice cream and caramelized Arlette biscuits 28

Cherries from the orchard, olive oil and cereals 28

Milk variation and pollen 28

Peruvian hot chocolate "Grand cru" 30

Summer Inspirations Menu - 205 / 270

5 sequences / 8 sequences

Beverages Alliance - 170

Net prices in euros with taxes and service charges included.

The restaurant does not accept cheques. All our meats are of European origin.