

Culinary travel inspirations



BALADE
IN 5 COURSES 250€

PROMENADE
IN 7 COURSES 350€

VOYAGE
IN 9 COURSES 450€

SMALL SNACK

ARTICHOKE

A childhood memory, heart in vinaigrette – Delicate royale
Truffle emulsion – Puff pastry bread with truffle butter

LOBSTER

Marinated with shio koji – Radish salad
Dashi royale – Daikon emulsion – Caviar

ARCTIC CHAR

Back cooked at 44° in nasturtium oil – Delicate quenelle
Crawfish – Snails – Nasturtium flower cream

LANGOUSTINE 4/7

Seared in salted butter with citrus
Tails like a carpaccio just cooked with the flame
Carrot – Maltaise emulsion

IODINE

An extraction of dried prawns flavoured with white soya
Grilled oysters and foie gras – A stir-fry of kale – Bok choy & Shimeji
Melba bread with wild prawns

SCALLOPS

Seared in mushroom butter – Smoked jerusalem artichoke
Corn flower – Like an ice cream cone polenta and scallop bard flavours
Pig's trotter jus

WILD TURBOT

Confit turbot fillet with sea lettuce – Beurre blanc sauce with phytoplankton
Leeks & truffle

BRESS PIGEON

Roasted breast on the chest – Salsify
Offal gyoza – Mead jus

CHESTNUT

Like a Mont-Blanc – a blueberry confit flavored with geranium flower
Mascarpone cream – Flower veil – Geranium flower pearl

Choice Experience Menu, served for the entire table.

The menu is subject to adjustment based on the availability of seasonal products.
Service included, prices inclusive of taxes. If needed, the list of allergens is available at the restaurant reception.