

Caramelised Onion · Apple · Chives	210
Bonito · Merengue · Pumpkin	
Spinach-Crustillant · Navette · Lovage	
Beet Root · Sardines · Ginger	
Cannelé · Mullet · Grapefruit	
Champignons · Shiitake · PX-Vinaigrette	
 SOUS BOIS Cèpes · Hazelnut · Guanciale	
ENCRE Sepioline · Koshihikari · Cockles	
PETIT BATEAU Red Mullet · Sepia · Black Olive	
FORÊT Deer · Berries · Juniper	
FIGUIER Fig · Raspberry · Lime	

In addition, you can expand your menu with these specialties:

OREILLER DE LA BELLE AURORE · Game Pâté en croûte	42
GALETTE Crab · Norway Lobster · Fingerlime	54
LOIRE Frog legs · Cèpes · Sauce Paloise	46
PITHIVIERS Wild Duck · Duckliver · Pheasant	84
CHASSE Wild Hare à la Royale	84

WINE PAIRING

by the glass

From 150 up

RARITIES FROM OUR WINE CELLAR

0,1l

2020	Meursault 'Vireuils', Jean-Marc Roulot, Burgundy, France	50
2005	Barbaresco 'Crichet Paje', Luca Roagna, Piemonte, Italy	250
2002	Riesling Eiswein 'Graacher Himmelreich', J.J. Prüm, Mosel, Germany	100
2018	Échézeaux, Domaine de la Romanée Conti, Burgundy	300

NON ALCOHOLIC PAIRING

by the glass

From 100 up

Selected by our bar and sommellerie Team

All prices include VAT.
In case of allergies or intolerances, please contact our service team.