

	Caramelised Onion · Apple · Chives	210
	Bonito · Pumpkin · Piment d'Espelette	
	Beet Root · Sardines · Ginger	
	Mackerel · Herbs · Citrus	
	Cannelé · Mullet · Grapefruit	
	Champignons · Shiitake · PX-Vinaigrette	
ENCRE	Calamari · Sea Urchin · Prawn	
TERRE	Scallops · Black Truffle · Vin Jaune	
PETIT BATEAU	Red Mullet · Sepia · Black Olive	
FORÊT	Deer · Berries · Juniper	
BAUME	Apple · Spelt · Black Cardamom	

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
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.