

OUR TASTING MENUS EXCERPT

5 COURSES 135

FOOD AND WINE PAIRING 75

7 COURSES 165

FOOD AND WINE PAIRING 90

*FOR YOUR CONFORT AND FOR A GREATER SERVICE HARMONY,
MENUS ARE FOR ALL GUESTS AT THE TABLE*

*PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR INTOLERANCES
WHEN CONFIRMING YOUR BOOKING.*

**Any allergies not communicated on booking confirmation will be charged 20€ per person.*

5 COURSES

Scallops from Port-en-Bessin

Citrus dashi

Burnt leek

Guanciale, pecorino cheese and smoked sabayon

Candied and grilled porcini mushroom

Squid viel and Shipova caviar

Red mullet harrisa emulsified sweet pepper essence,

"Fregula", zucchini

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Salted butter caramel candied apple,

Buckwheat and Madagascar vanilla ice cream.

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Scallops from Port-en-Bessin

Citrus dashi

Burnt leek

Guanciale, pecorino cheese and smoked sabayon

Candied and grilled porcini mushroom

Squid viel and Shipova caviar

Barbecue Simmental beef

Wasabi corn velvet and sakura juice

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Salted butter caramel candied apple,

Buckwheat and Madagascar vanilla ice cream.

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Red mullet harrisa emulsified sweet pepper essence

"Fregula", zucchini

Barbecue Simmental beef

Wasabi corn velvet and sakura juice

Cheese selected by our creamer Emeric Delacour

(Extra 15 euros)

Kiwi

Marigold foam, yogurt sorbet

Salted butter caramel candied apple,

Buckwheat and Madagascar vanilla ice cream.

Allergens are available upon request.

Drinking too much alcohol can harm your health.

Rates in euros, all taxes and service included / Checks are not accepted.

LES VINS AU VERRE CHAMPAGNE

15CL

Sélection de notre sommelière Audrey Emery			26
Laurent Perrier Rosé			39

BLANCS

Château L'Hospital	<i>Côtes de Bourg</i>	2013	22
Domaine Fontaine Goby	<i>Chablis</i>	2016	22
Domaine Terre de L'Elu	<i>VDF « Bastingage »</i>	2022	18
Christelle Betton	<i>Crozes-Hermitage « Caprice »</i>	2021	20

ROUGE

Domaine Billard	<i>Hautes Côtes de Beaune</i>	2022	18
Domaine Fontaine Goby	<i>Irancy Magnum</i>	2017	20
Domain de Terrebrune	<i>Bandol</i>	2002	19
Clos de la Bonnette	<i>VDF « Cisselade »</i>	2022	20

ROSÉ

Château Sainte-Marguerite	<i>Côtes de Provence « Symphonie »</i>	2022	16
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DOUX

Domaine Saint-Georges d'Ibry	<i>Côtes de Thongue « Murmure d'Automne »</i>	NM	12
Guy L'Hérault	<i>Vieux Pineau des Charentes</i>	15 ANS	17
Daniel Dugois	<i>Arbois « Vin de Paille »</i>	2016	17
Mas Amiel	<i>Maury</i>	1985	16

Vins en AOC/AOP sauf mention contraire
Wines are from AOC/AOP if not mentioned

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

Tarifs en euros, toutes taxes et service compris.

Les chèques ne sont pas acceptés.

Drinking too much alcohol can harm your health.

Rates in euros, all taxes and service included.

Checks are not accepted.