

MENU PRESTIGE

Shellfish

black garlic, pine nuts, tomatoes

~

Sea bream

sorrel, lemon relish, saffron, socca

~

Breton lobster

Rabelais tomatoes, basil, 100-year-old Giusti balsamic vinegar

~

Essonnienne trout

lardo di Colonnata, corn, coco de Paimpol, beurre blanc

~

Salers beef fillet

baby artichoke, ricotta, barley coffee, cardamom

~

Selection of cheeses from the trolley

(25 supplement)

~

Sorbet

yuzu, basil, mint

~

Black fig

olive oil ice cream

~

Millefeuille

roasted vanilla, salted caramel ice cream