

CORDON RAMSAY
AU
TRI ANON

Frog and chips

Vallée de Chevreuse beer tempura, peas, pickles

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Green asparagus from Jerome Galis

Giusti 100 year-old balsamic vinegar, tarragon, smoked Hollandaise sauce

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♣ Duck confit ravioli

salers cheese, black truffle from Jérôme Galis, Albufera sauce

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Monkfish from France

shellfish, hibiscus, parsley and wasabi sauce

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Morels in yellow wine

suckling pig, pickled green apples, charcoal, Scots pine

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Selection of cheeses

(25€ supplement)

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Herb sorbet

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♣ Rhubarb

lemon sorbet

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Smoked berlingots

strawberries and buttermilk

Discovery menu, in five courses at 169€

♣ Prestige menu, in seven courses, at 199€

Wine pairing

5 glasses 110€ / 7 glasses 150€

Net Prices in euros (Service charge included)

Our meat and fish come from France.

In case of allergy, kindly inform us, our preparations may contain allergen products.

A detailed of allergen list is at your disposal at the welcome desk.

Our menu is created by Gabriele Ravasio - Eddie Benghanem,

and served by Cyril Bruneau team.