Basque coast spider crab, avocado, radishes and citrus dressing  $49 \in$ 

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Gillardeau oyster 'special', blonde d'Aquitaine tartar, Aquitaine caviar, purple sorrel  $_{68}\, \varepsilon$ 

Béarn duck foie gras, smoked duck magret, Granny Smith apple and Comice pear  $_{59\, {\mbox{\ \ }}}$ 

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Sturgeon from Montpon-Ménestérol and his caviar, crispy and creamy potatoes, confit egg yolk  $82 \in$ 

Wild turbot, shellfish 'Marinière', lemon and sea lettuce 98€

Brittany lobster 'à la presse', aniseed grenailles, artichokes and shitakes from Médoc $120 \ \varepsilon$ 

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Pigeon from Beaupouyet, ginger bread, beetroot and endive  $73 \in$ 

Limousin sweetbread, corn salad, mustard seeds 86 €

The starters and the main courses are created by our Chef Anthony David and his team

## Cheeses trolley from Pierre Rollet $26 \in$

## The Crêpe Reunion Island vanilla and canelé sauce $27 \in$

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Almond and olive oil biscuit, cottage cheese, honey 27 €

The chocolate and hazelnut  $27 \in$ 

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The citrus orange, bergamot and yuzu  $27 \in$ 

The desserts are created by our Pastry Chef Aleksandre Oliver and his team