

A la Carte

‘Cœur de Bœuf’ tomato, Kalamata olive,
smoked crème fraîche and salsa verde
49 €

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Basque Coast Spider crab with avocado, pomelo,
coriander, radishes and citrus dressing
51 €

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“Blonde d’Aquitaine” beef tartar, oyster cream,
“Maison Prunier” caviar and wood sorrel
68 €

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Sautéed duck foie gras,
smoked duck breast, rhubarb and onions
59 €

Turbot baked in butter,
shellfish 'marinière', seaweed and fregola
98 €

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Brittany Lobster 'à la presse',
grilled and raw courgette with basil
120 €

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Roasted pigeon filet and confit legs,
offal toast, beetroot and gingerbread
73 €

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Veal chop,
carrots, fennel and caraway
86 €

French cheeses trolley from Pierre Rollet
26 €

Crêpe,
Reunion Island vanilla and canelé sauce
27 €

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

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Chocolate and hazelnut
27 €

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Plums,
yogurt, pistachio and sesame
27 €

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Rhubarb,
cream cheese and crumble
27 €