

APERITIFS

Cervelle de Canut ✓	12
<i>Traditional fresh French cheese with herbs & shallots, chargrilled sourdough</i>	
Rillettes	18
<i>Duck rillettes with foie gras, chargrilled sourdough</i>	
Caviar	168
<i>Buckwheat blinis & condiments (50g)</i>	
Foie gras tartlet (2 pcs)	21
<i>Passion fruit, bonito flakes</i>	
Tête de veau	12
<i>Calf head fried wonton, wasabi ravigote sauce</i>	

STARTERS

Carpaccio de thon ✕	26
<i>Japanese hamachi marinated in citrus fruit, raw fennel</i>	
Poireaux vinaigrette ✓	18
<i>Grilled leeks, Champagne vinaigrette</i>	
Champignons au vin Jaune ✓	23
<i>Mushrooms Comté cheese & vin Jaune dumpling, walnut emulsion</i>	
Tartare de boeuf	23
<i>Hand cut beef tartare, seared bun, green curry & cashew nuts</i>	
Trippes et caviar ✕	32
<i>Braised & fried tripe, caviar in Noilly-Prat sauce</i>	
Bisque coco-homard	32
<i>Coconut & lobster bisque, steamed lobster dumpling</i>	

MAINS

Cabillaud à la Dieppoise ✕	49
<i>Cod fish, Dieppoise sauce, mussels, mushrooms & spinach</i>	
Canard aux olives ✕	42
<i>Roasted duck breast (Mieral Excellence), Taggiasca olives, fennel & confit lemon</i>	
Boeuf aux échalotes ✕	49
<i>Wagyu hanger steak (MB5), shallots, beef cheek confit & fondant potatoes</i>	
Cocotte de légumes ✕ ✓	36
<i>Turnip & pear cocotte, hazelnuts, radishes</i>	

TO SHARE

Pot-au-feu ✕	138
<i>Traditional French beef stew (Cheek, Oyster Blade & Short Rib), poached foie gras, vegetables (2 to 3 guests)</i>	
Queue de lotte ✕	138
<i>Chargrilled monkfish tail, basil mustard sauce (2 to 3 guests)</i>	
Collier de thon (seasonal, subject to availability) ✕	158
<i>Japanese charcoal grilled tuna collar, Grenobloise sauce (2 to 3 guests)</i>	

SIDES

Tombée d'épinards ✕ ✓	14
<i>Spinach, shallots, aged soy sauce</i>	
Gratin de macaroni aux truffes ✓	19
<i>Macaroni gratin, black truffle</i>	
Mélange de laitues ✕ ✓	14
<i>Mixed lettuce, fresh herbs</i>	
Pommes fondantes ✕ ✓	12
<i>Fondant potatoes</i>	

AFFINATED FARMED CHEESE

Selection of three pieces	25
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DESSERTS

Mille-feuille	15
<i>Bergamote & Earl Grey 3 "sheets", a way to see the traditional mille-feuille</i>	
Petit pot de crème vanille & caramel beurre salé	15
<i>Vanilla custard pot & salted butter caramel</i>	
Mousse au chocolat ✕	14
<i>Chocolate mousse with Guanaja dark chocolate</i>	
Coupe fraise & citron	15
<i>Fresh game around Japanese strawberries, Italian lemon & coriander</i>	