



- PIROUETTE MENU (starter + main course + dessert)
- TASTING MENU (two starters + fish + meat + cheese + dessert. Only for dinner for the whole table)

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STARTERS

- Jerusalem artichokes candies in cappuccino, truffled poultry juice, coffee crystalline.
- “Fines de claires” oysters, Rye sponge cake, Timut fermentation.
- Poultry legs with Shio-Kôji, girolles mushrooms, edible crab arancini, tarragon.
- Asparagus cream, green peas, girolles mushrooms, yellow wine cream.
- Range of beetroots, creamy burrata cheese ball, duck broth.

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•19*(+4)
•22*(+6)
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MAIN COURSES

- Half blue lobster roasted in his shell. Green sansho berries foam. Acidulous pop-corn.
- Cod fish “en papillote”, coconut and green curry broth, smoked vegetables.
- Veal sweetbread, range of broccolis, cream of peanuts and old xeres vinegar.
- Lamb rib, “pebbles brioche”, seaweeds juice.
- Supreme of squab in his nest of kadaif cooked in citrus fruits, “eggs” of offal and squab legs, risotto soufflé with parsley and lime, cooking juice with oil of batak berries.

•35*(+8)

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•35*(+8)
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DESSERTS

- Rice pudding, Vanilla, salted caramel, caramelized hazelnuts and almonds.
- Creamy parmesan cheese, Blackwheat crips, balsamic vinegar jelly.
- Fine cacao biscuit, almond icecream, chocolate ganache, icing sugar.
- Cardamom mousse, pear icecream, sugar disc and matcha tea, financier.
- Lemon sorbet, aloe vera, granny smith, red pepper and tarragon.

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