

APPETIZERS WITH WINE

À LA CARTE MENU

 Cucumber flowers in crispy tempura with wild garlic pesto and tomato nectar drops 40g	1 250
Escargot in crispy tartlets with celeriac purée and parsley emulsion sauce 150g	1 650
Duck pâté with white Moscato wine jelly 115g	1 250
Artichoke marinated with chilie Espelette 90g	1 250
Chupadedos green olives 100g	1 100
Jamon 5J Cinco Jotas Iberico 40g	4 950
Porcini with Béchamel Gratin and Raclette cheese 180g	1 250
Baked Goat Camembert cheese with green parsley sauce and toasted buckwheat bread 150g	2 550
Cheese selection: Camembert, Gruyere, Tour de Chèvre, Raclette 325g	2 550
Meat platter: salted duck breast, Cecina, Coppa 110g	2 650
Profiretoles with parmesan cream and Jamon 5 Jotas 90g	1 350
Sauteed Trumpeter Shellfish A la Provençale 100g	1 250

STARTERS

à la carte menu

-  Crunchy green salad with mini-romano, cress leaves, green asparagus, Kenyan bean, snow pea, red and violet radish, avocado mousse, asparagus sauce, sprouts, extra virgin olive oil with lemon dressing 200g 1 850
-  Aubergine millefeuille steak with tomato condiment, aubergine caviar, basil tempura 300g 1 450
- Sea bass ceviche, cucumber and yellow tomato salad, sweet potato with lime juice 200g 1 350
- Sakhalin scallop crudo with Uzbek tomato natural juice, green apple flowers and tomato heart 240g 2 750
- Trumpeter shellfish salad with mango and green olive tapenade 150g 1 850
- Scallop rolled with foie gras, sour cream with Yuzu, beetroot gel with Barolo wine and fresh sprouts salad 130g 2 150
- Beef with scallops tartar, yuzu/miso sauce, slightly marinated purple radish shaves 150g 1 950
- Duck foie gras terrine served with prune and ginger chutney, toasted brioche 160g 2 950
- Beef carpaccio with Parmesan, Melba croûtons and green parsley emulsion 120g 1 750

HOT STARTERS

À LA CARTE MENU

- 🍽 Celeriac ravioli 3 textures with black truffle and green parsley emulsion 160g 1 700
- 🍽 Artichokes Barigoule with orange juice reduction, fennel and carrots, extra virgin olive oil 250g 3 250
- King Crab quenelle with white wine creamy sauce and pike caviar toast 190g 3 650
- Grilled tiger prawns with zucchini in three textures, prawn-coco bisque with myrthe flavor and cucumber flowers tempura with tomato nectar 210g 2 250
- King crab with stracciatella raviolis and spinach sauce, parmesan foam 200g 2 350
- Octopus fricassé with bell peppers confit sauce and Provençale vegetables and chickpeas puree 180g 3 650
- Taglioline pasta Carbonara style with 5J Jamon pata negra, pecorino cheese and marinated yolk emulsified sauce and grated dried yolk 320g 3 350
- Seared duck foie gras with caramelized and fresh sucrose salad, jerusalem artichoke nectar sauce with tahini and buckwheat popcorn 120g 3 500

main

à la carte menu

Halibut under zucchini scales and grilled prawn, confit bell pepper sauce emulsified and beurre blanc with saffron and green olives 220g	3 250
Grilled scallops, mashed pumpkin, spinach emulsion, porcini sauce and mushroom voile, pumpkin tempura crisps 190g	3 750
Farmer baby chicken in “Coq au Vin” style with Pomme Dauphine 450g	2 650
Grilled beef fillet Rossini style with duck foie gras, celeriac millefeuille and “Périgourdine sauce” 415g	5 950
Glazed duck breast slices in orange flavoured sauce with pear caramelized with balsamic vinegar and oyster mushrooms 220g	2 350
Roasted sweetbread with panko crust, artichoke purée and light jus with tarragon flavor, vegetable pearls with grated nutmeg 280g	3 200
Slow cooked and roasted farmer Chicken breast in 2 textures. Julienne taste veloute sauce with Parmesan cheese For two 700g	5 650
Slowly braised Karachaevskaya black lamb shoulder “Oriental flavored”, served with potato puree with raclette cheese For 2-4 people 1500g	7 950

SOUPS, JOSPER GRILL

À LA CARTE MENU

SOUPS

- Traditional onion soup with gratinated bread and gruyere 330g 1 450
- 🍄 Perlinestrone soup with vegetable extraction broth, dried cherry 1 250
tomatoes and wild garlic pesto 300g

JOSPER GRILL

- Beef Tenderloin, Black Angus, Russia (grain-fed) 160g 3 850
- Ribeye Black Angus, Russia (grain-fed) 2 550
(approximately 300 – 350g) per 100g
- Chateaubriand fillet Black Angus Served with sauteed baby
potatoes Peppercorn sauce 2 360
For 2 person (approximately 400g) per 100g
- Cote de Boeuf Black Angus 45 days dry aged Russia (grain-fed) 2 950
For 2 person (approximately 900 – 1200g) per 100g

Side dish of your choice: Asparagus 1 850 • Grilled aubergine
steak with vegetable fricassée 850 • Cauliflower 890
Broccoli 750 • French style potato purée 650

Sauce: Peppercorn 350