

GOURMET TRENDS

Oysters and brown crab
Green curry mayonnaise, oysters in kaffir lime aspic, pickled black radish, and sea grapes.

30€

Burgundy duck foie gras
Marbled with grape dusting, grape chutney, and verjus caramel reduction.

29€

64-degree Pontot free range eggs from Gevrey-Chambertin
A choice of traditional meurette sauce or Chardonnay emulsion sauce.

23€

Kale 
Saint-Marcellin cheese, onions confit, and Burgundy roasted hazelnuts.

23€

THE ESSENCES OF THE LAND

Patrice Sanchez Corton squab *Signature Dish* 
Supreme served medium-rare, thighs in a croquette with baby carrots and Sriracha sauce.

39€

Miyazaki A5-grade Wagyu beef
Pont-Neuf apples, Burgundy truffle, nori seaweed mayonnaise.

55€

Calf’s Sweetbread
A crunchy Jerusalem artichoke, a spinach stem, roasted pine nuts, and licorice juice.

39€

Burgundy small spelt risotto 
King oyster mushrooms with parsley and garlic, and a Vin Jaune emulsion.

29€

Allergens: check the information available at the restaurant entrance

SEAFOOD DELICACIES

Bømlo centre-cut salmon
Charred leek, multi-coloured cauliflower bulgur, and sobrassada cured sausage.

36€

3/4 wild turbot
Tender kabocha squash, creamy gorgonzola cheese, and roasted chestnuts.

39€

Bay of Cannes sea bass
Watercress gnocchi, shimeji pickles, fried caperberries, and parsnip cream.

36€

THE ART OF AGEING

A selection of refined cheese from Alain Hess, Master Cheesemaker.

16€

A slice of Comté cheese from Fromagerie Napiot, aged 48 months, and a blanched celery bonbon.

17€

THE SWEETNESS OF SUGAR

Honey, citrus fruit, ginger, and rooibos tea
Yogurt mousse, granola, and citrus marmalade.

16€

Golden Apple confit
Cidre, tonka bean ice cream, apple gel, farmhouse cream, and an Arlette biscuit.

16€

Coconut rice pudding
Puffed rice, roasted pineapple, coconut sorbet brûlée.

16€

66% Caribbean chocolate, brown miso
Chocolate entremets with a miso caramel heart and toasted brown sesame.

16€