

SIMPLY PLEASURE
75 Euros

Menu must be served to all diners at the same table

An awakening of the taste buds
&
Burgundy duck foie gras
Marbled with grape dusting, grape chutney, and verjus caramel reduction.
&
Bay of Cannes sea bass
Watercress gnocchi, shimeji pickles, fried caperberries, and parsnip cream.
&
Patrice Sanchez Corton squab
supreme served medium-rare
thighs in a croquette with baby carrots and Sriracha sauce
&
A slice of Comté cheese from Fromagerie Napiot, aged 48 months, blanched celery
bonbon
(17 euros extra)
&
A little sweetness
&
66% Caribbean chocolate, brown miso
Chocolate entremets with a miso caramel heart and toasted brown sesame.

Wine pairing 28 euros
A glass of Saint-Véran, Cuvée plaisir, Roger Lassarat
A glass of Crozes Hermitage, Laurent Combier

LE TROIS TEMPS DE LA CLOCHE
48 euros
The Complete Experience
60 euros

A glass of Crémant as an aperitif
A glass of white or red wine (sommelier's selection)

Available at lunchtime only, Monday to Saturday

Éveil des papilles
&
Creamy orange tomato soup, ginger
Chilled shrimp ravioli, aubergine caviar, black olives
&
Mediterranean bluefin tuna, tataki-style, vegetable vierge, crisps
Ou
Farm-raised chicken supreme, lion's mane mushroom,
caramelised cauliflower, pumpkin
&

Frozen nougat, kumquat
Wildflower honey, honeycomb crunch