

SNACKS

RADISHES
BUTTER DIPPED WITH
FLEUR DE SEL
8

CRUDITÉ
SPRING VEGETABLES WITH
CHIVE CREAM
12

SALMON
RILLETTE WITH
SORREL & CRÈME FRAÎCHE
14

BEEF
TARTARE WITH CORNICHONS &
HORSERADISH
16

SWEETBREADS
CROUSTILLANT WITH PARSLEY
9

FRUITS DE MER

“LE GRANDE PLATEAU”
24 *per person*

APPETIZERS

RADICCHIO
SALAD WITH APPLES, BASIL
& MOZZARELLA
16

BEETS
OVEN-ROASTED WITH FENNEL,
CARAWAY & PEAR
14

SNOW PEAS
CHIFFONADE WITH PANCETTA,
PECORINO, MINT & LEMON
15

EGG
POACHED WITH ASPARAGUS,
QUINOA & PARMESAN
17

TROUT
SMOKED WITH CUCUMBER,
BUTTERMILK & RYE
18

TAGLIATELLE
KING CRAB, MEYER LEMON,
& BLACK PEPPER
19

FOIE GRAS
TORCHON WITH TÊTE DE COCHON,
RADISHES & NASTURTIUM
24

BONE MARROW
PARSLEY, SHALLOTS, ANCHOVY
17

ENTRÉES

CARROTS
OVEN-ROASTED WITH CUMIN,
WHEATBERRIES & CRISPY DUCK SKIN
22

ASPARAGUS
BREAD SALAD WITH SMOKED
POTATO ECRASSE & BLACK TRUFFLE
24

HALIBUT
SLOW-COOKED WITH SPRING PEAS,
SAFFRON & LEMON-THYME
32

SCALLOPS
SEARED WITH SORREL, LEMON &
MAITAKE MUSHROOMS
28

LOBSTER
ROASTED WITH POTATO CHIPS,
SPRING VEGETABLES & TARRAGON
39

SUCKLING PIG
CONFIT WITH DRIED APRICOTS,
ONIONSWILD GREENS
34

DUCK
ROASTED WITH APPLE, DANDELION
& VADOUVAN
32

BEEF
BONE MARROW CRUSTED WITH
ROYAL TRUMPETS & PARSNIPS
36

CHICKEN
WHOLE-ROASTED FOR TWO

FOIE GRAS,
BLACK TRUFFLE,
BRIOCHE
78

FAMILY-STYLE TASTING MENU

7 COURSES
for two or more people

SERVED FOR
THE ENTIRE TABLE

125 *per person*

**BEVERAGE
PAIRING**

75 *per person*