

January 2019



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| Refreshed brittany langoustines, golden caviar | 195 |
|  Hautes Corbières Engrain wheat, salsify roots, wild quince and walnuts | 95 |
| Volcanic hill green lentils and caviar, flavoured delicate jelly | 190 |
| Roots vegetables from château de Versailles, preserved wax cherries, artichoke yogurt | 80 |
| Chausey islands sea scallops, cauliflower in a brioche crust, kimchi from the leaves | 140 |
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| Aber-Wrac'h turbot, crab of creel, butternut squash | 160 |
| Atlantic sea bass, avocado miso, achards garlic condiment | 145 |
| Sanary-sur-Mer octopus, barbecue grilled beetroots, liver juice | 105 |
| Sole from Britain, gratinated endives with fermented goat's milk, black truffle | 165 |
| Cotentin blue lobster, sea potatoes cooked in paper casing, horse-radish | 155 |
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| For gourmets | |
| U stocafi à la monégasque | 50 |
| Home made corn flour tagliolini pasta, tartufi di Alba | 190 |
| Chick peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar | 95 |

All our products from the sea may be also prepared in their simplest naturality

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| MENU GARDEN ~ MARINE three half dishes, cheeses and dessert | 395 |
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| Fresh and matured cheeses | 40 |
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| Lemon from Nice, kombu seaweeds with tarragon | 45 |
| Hautes-Pyrénées peanuts, soymilk fontainebleau | |
| Fresh and roasted citrus, honey vinaigrette, crispy hemp seeds | |
| Williams pear from Lizac, jellified sake, green shiso crushed and iced | |
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| For gourmets | |
| Delicate creamy malted barley, frosty beer and hops | |
| Chocolate from our Factory, toasted cereals snow, Sichuan berries | |

Net prices in euros, taxes and inclusive of service charges