

November 2018



Refreshed brittany langoustines, golden caviar	195
 Quinoa grown in Anjou, smoked sardine, young leeks, wild mushrooms	95
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Young carrots from château de Versailles, roasted cédrat lemon, pine buds	75
Chausey islands sea scallops, cauliflower in a brioche crust, kimchi from the leaves	140
Aber-Wrac'h turbot, crab of creel, butternut squash	160
Sole from the Bretagne sea coast, palm cabbage, red plums	150
Atlantic sea bass, grilled avocado miso, achards garlic condiment	145
Sanary-sur-Mer octopus, barbecue grilled beetroots, liver juice	105
Cotentin blue lobster, shellfish eggs green pepper emulsion, early turnips	155
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

MENU GARDEN ~ MARINE three half dishes, cheeses and dessert	395
Fresh and matured cheeses	40
Lemon from Nice, kombu seaweeds with tarragon	45
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Apples from Moissac orchad, tamal Grand Roux, spiced caramel	
Williams pear from Lizac, jellified sake, green shiso crushed and iced	
For gourmets	
Delicate creamy malted barley, frosty beer and hops	
Chocolate from our Factory, toasted cereals, cocoa-single malt sherbet	

Upon request, it will be our pleasure to suggest our meats selection

Net prices in euros, taxes and inclusive of service charges