

Menus // Menus

Menus are proposed to the entire table

Dégustation – Quatre plats, fromage et dessert

4,700

Tasting – Four dishes, cheeses and dessert

Chaud-froid de coquille Saint-Jacques, céleri, truffes

Hot and cold marinated scallops, celeriac, truffles

Velouté de foie gras, courges, pain d'épices, orange

Velvety foie gras soup, gingerbread, pumpkin, orange

Dos de turbot, cèpes, ail, estragon

Pan fried turbot, porcini, garlic, tarragon

Carré d'agneau, citron, carottes, rose

Roasted rack of lamb, lemon, carrots, rose

Plateau de fromages frais et affinés de France 'Philippe Olivier'

Selection of fresh and matured French farmhouse cheeses 'Philippe Olivier'

Abricot et chocolat blanc, bergamote, thym

Apricot and white chocolate, bergamot, thyme

By Arnaud Dunand Sauthier – Chef de cuisine – and his team