

APPETIZERS

LANGOUSTINE

Grilled "Dundee Peeky"

\$760

Pan-seared "Terre de Sienne", *Puy* green lentils, enoki, golden grape

Consommé, broccoli

Mousseline, diced fennel with green tea

Tartar in a spicy grapefruit juice.

PERFUME OF THE EARTH

\$690

Smoked cocotte of roots vegetable, glazed pork loin and wood sorrel; Foie gras cream with *Manzanilla*

"Caillette ardéchoise" (minced pork and green vegetable sausage), French grey snails, "Red sauce"

Leek ravioli and burnt onion consommé

White beetroot tart.

BLACK TRUFFLE

\$750

"Périgueux" style salsify, garlic flavoured Parmesan cream

White velvety soup, veil of truffle

Chicory stuffed with sweet onion and black truffle, *Beaufort* cheese.

OYSTER

\$730

Royal Madec with fresh ginger, frosted banana and sardine "rillettes"

Poached *David Hervé* with *Savagnin* wine, leek, eel and *Morteau* sausage

Gillardeau with "Nantes" butter, slow-simmered spinach, rye toast, veil of Mortadella.

SEA

BLUE LOBSTER \$780

Blue lobster "aiguillettes" coated with the coral, tarragon flavoured apple purée
Diced *Sauternes* wine jelly, steamed cauliflower wedge; Traditional bisque
Barely chopped lobster claw, seaweed mayonnaise, apple/celeriac "remoulade",

DOVER SOLE/BLACK TRUFFLE \$880

Grilled then sliced "goujonnettes" style, coated with a black truffle butter, diced nashi and celery;
Champagne sauce
Fine mousse, crunchy chestnut
Truffled lamb's lettuce salad.

SEA BASS/SEA URCHIN \$720

Grilled/poached line-caught thick sea bass steak, nettle purée, lemon marmalade, capers, pig's ear and green olives
Buckwheat pancake, sea urchin with hazelnut butter, button mushroom salad
Royal-style sea urchin and beef tartar.

EARTH

LAMB AAA \$720

Roasted saddle of lamb with garlic/tarragon, quinoa, "boutargue", smoked eggplant caviar with preserved garlic
Grilled rack of lamb, date cannelloni with *Roquefort* cheese, *Ricotta* cheese and pear.
Sweetbreads, "otti" tomato pulp with sesame, lettuce leaf.

FOIE GRAS – DUCK \$740

Roasted duck foie gras with prunes, glazed with an hibiscus "bigarade" sauce
Fillet of duckling from *Dombes* poached in a red cabbage juice with honey and cumin
Tamarillo sherbet with red wine and shaved turnip with mirin.

BEEF TENDERLOIN OR RIB-EYE / BLACK TRUFFLE \$960

Grilled then finished in a *Kampot* pepper butter, braised green cabbage leaf... Crumble...
Charlotte potato "ravioli" stuffed with radicchio purée, bone marrow, beef consommé...
Artichoke soup...
Brown ale jelly, horseradish mousse.