



APPETISERS

LANGOUSTINE \$850

Langoustine "Terre de Sienne", Maltese condiment;
Grated cauliflower and Le Puy green lentils.
Poached in Chablis, hibiscus cubes.
Tartare in sticky grapefruit juice, shavings of raw daikon marinated in rice vinegar.
Leek ravioli, tapioca, bisque.

PERFUME OF THE EARTH \$760

Cocotte smoked roasted foie gras, Jerusalem artichokes and celeriac.
Sweet onion gratin and smoked bacon.
Snails fricassée, slow simmered endives.
Forest style soy milk foam.
Red meat radish kimchi style, grilled mortadella, stuffed lettuce with sobressada.

VEGETABLE \$740

Nettle cream, caramelised salsify, warm jelly of Moscato d'Asti, artichokes poivrade and radicchio.
Green mousseline, braised radish, crispy potato.
Root vegetable, clementine segments; watercress ravioli.
Fermented plum, blackcurrant sorbet.

SHELL \$820

Royale oyster David Hervé, lemon gel / ginger / cockles.
Iodine tart with razor clams, parsley and garlic, winter carrots.
Tonnato scallop.
Spicy Bouchot mussels, salsify.



SEA

LOBSTER \$960

Blue lobster salpicon with cider –
Yellow mango, Thai grapefruit and lime seasoned with cubeba pepper from Madagascar.
Taô avocado, lobster claws.
Traditional bisque: mousseline, sapphire.
Buckwheat pancake / ricotta.

SEABASS / SEA URCHIN / CUTTLEFISH \$860

Grilled seabass fillet, vegetal purple sauce.
Cuttlefish and red cabbage, Bilou potato and sea urchin.
Iodine custard.

TURBOT \$860

Turbot seared on the bone, foamy fresh turmeric butter –
Filletted in a spinach velouté;
Crunchy cucumber, yuzu mayonnaise, segments of Comice pear.
Turbot trimmings, grey shrimp and fresh soy in soufflé bread.
Romanesco cabbage / Champagne sauce.

EARTH

LAMB AAA \$880

Saddle of lamb from Aveyron roasted with oregano –
Herb crumble, garlic / chorizo / scallions.
Eggplant and black garlic, devilled sweetbread and lamb kidney.
Pear / Roquefort ice cream, sheep milk yoghurt and pine nuts.

BEEF \$960

Wagyu beef entrecôte –
Green cabbage gratin with cheddar, tangy red beetroot.
Beef jelly rye bread crumbs, mustard ice cream.
Bone marrow toast, split pea purée.
Marguerite potatoes.

VEAL \$940

Seared veal chop, deglazed with absinthe –
Torino black rice, Paris button mushrooms.
Creamy sweetbread, grilled slice of fennel.
Tête de veau infused with sage, green beans and black sesame salad.