

FISH AND SHELLFISH

SLIGHTLY COOKED SALMON WITH SORREL

Warm jelly scented with anise

EUR 130

LINE-FISHED SEA BASS

Caviar / buttermilk from my childhood

EUR 180

BLUE LOBSTER / DILL BROTH

Asparagus and fresh herbs

EUR 195

MEUNIERE STYLE TURBOT

Watercress / Japanese pear

EUR 190

MEAT

SPAGHETTI GRATIN

ham, morels and black truffle

EUR 195

WAGYU BEEF FROM JAPAN / FRESH HERBS

Beef consommé / onion tart

EUR 280

BLACK PUDDING

Scented with passion fruit and coffee

EUR 135

LAMB SEMOLINA

Oriental flavours

EUR 180

GRATINATED VEAL SWEETBREAD

Geranium and basil sauce

EUR 180

SEASONAL GREEN SALAD

With truffle vinaigrette

EUR 38

A SELECTION OF OUR REGIONAL CHEESES

Fresh and matured

EUR 48

DESSERTS

CRISPY ICED COFFEE CREAM

Morello cherry sorbet

EUR 49

CRUNCHY GRAPEFRUIT

Preserved and raw

EUR 49

CANDIED STRAWBERRIES

Crème brûlée / basil

EUR 49

FLOWER MERINGUE SCENTED WITH CITRUS

Roasted coconut ice cream

EUR 49

CHOCOLATE AND HAZELNUT CRISPS

Malt whisky ice cream

EUR 49

STARTERS

TRUFFLED GREEN ASPARAGUS

Château-Chalon wine mousseline

EUR 125

POTATO GNOCCHI WITH SAFFRON

Black olives / basil broth

115 EUROS

IODIZED JELLY / SHELLFISH CREAM

Gold caviar

EUR 180

FOIE GRAS POACHED LIKE A PEBBLE

In a iodized broth

EUR 130

DUBLIN BAY PRAWNS

Warm mayonnaise / buckwheat pancakes

EUR 185