

# Le Taillevent



## La Carte ▼

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<i>White asparagus</i>	88 €
Glazed with Pedro Ximenez vinagar, sorrel Wagyu beef and foie gras	
<i>Red mullet</i>	92 €
Crab «bouillabaisse» way, agretti, spinachs, seaweeds sauce and pepper from Timut Seaweeds sauce and pepper from Timut, crouton with garlic flower	
<i>Royal prawn «carabinero»</i>	120 €
Warmed with brown butter, peas «lacrima», Candied lemon, head prawn juice	
<i>Flambé lobster with whiskey</i>	130 €
Saffron potatoes, buttered shitakés mushrooms, «matelote» sauce Gratinated head of lobster with spinach, lobster claws in mayonnaise	
<i>John dory</i>	110 €
Coal fashion cooking, cabbage, Spring virgin sauce, sea herbs	
<i>Lamb</i>	115 €
Navarin way, spring vegetables Stuffed potatoes and herbs	