



STARTERS

Sea urchins and caviar
In delicate royale
Smoked bonito and kombu
95 euros

Organic soft-boiled egg
Brioche powder, green asparagus and heart of celtuce
Raw cream with Bulgarian caviar osciètre
105 euros

Sea spider
Refreshed with the scents of seaweed
The claws in donuts, coral sabayon
80 euros

FISHES

Turbot from "Petit Bateau"
Confit then lacquered, kacha and roasted Croisic seaweed
Ribot milk infused with osciètre gold
110 euros

John Dory fish filet
With citrus flavours
Shellfish in marinère
90 euros



MEATS

Whole farm veal
Multi-colored tangy cards
100 euros

Roasted pigeon of Racan
Powdered with peppers and juniper
Beetroots cooked in their juice
90 euros

CHEESES

Cheese Trolley
Cow's, goat's and sheep's milk cheeses
34 euros

DESSERTS

Organic buckwheat from the Contal Family
Marinated apples
Apple gel and sorbet
32 euros

Sea lettuce crystalline, sorbet and meringue
Cottage cheese mousse from the Ardennes
Lemon and olive oil
32 euros

Fresh garden herbs with Marc de Champagne
Cocoa crème brûlée, agastache and mint freshness
Thin gavotte leaves
32 euros