

<b>THE STARTERS</b>	DUCK FOIE GRAS POACHED IN A STRONG BROTH, velvety celeriac purée and smoked eel	58 €
	FROG'S LEGS IN A GREEN SUIT, sweet garlic and roast artichokes, tangy watercress sauce	64 €
	SHELLED CRAB AND OSCIETRE CAVIAR, garden peas crèmeux and crispy radish, consommé in aspic	78 €
	COOKED AND RAW LANGOUSTINES, Bellota ham and lemon preserve, green asparagus of Provence and broth of the heads	84 €
	WHOLE BLUE LOBSTER QUICK-STEAM-COOKED, royale of asparagus and rhubarb, lobster vinaigrette sauce	98 €
<b>THE FISH</b>	JOHN DORY FILLET AND CRAYFISH FLAMED WITH COGNAC, green asparagus and braised radishes, «à la presse» juice with long pepper	72 €
	FRESHLY CAUGHT SOLE COATED WITH SHELLFISH CREAM SAUCE, spaghetti cannelloni, mussel royale and lemon gel	84 €
	ROAST TURBOT SLICE, ragout of broad beans and morel mushrooms, pig's trotter and amber-yellow wine juice	88 €
	BLUE LOBSTER PRESERVED IN A HAZELNUT BUTTER, artichoke risotto and «à la presse» juice with Condrieu, the claw in «barigoule», small ravioli of the joints	98 €
<b>THE MEAT</b>	SADDLE OF «ALLAITON» LAMB, young carrots with citrus fruit, carrot-coriander juice	72 €
	FLORENTINE-STYLE «HEART» OF RACK OF VEAL, millefeuille layering of Swiss chard «au gratin» and lemon preserve	82 €
	FILLETED BREAST OF PIGEON ROASTED, roast white asparagus, browned shallots	78 €
	CRISP VEAL SWEETBREADS, potato tagliatelle with bacon and amber-yellow wine sauce	86 €

<b>MICHEL ROSTANG'S GREAT CLASSICS</b>	PIKE FISH «SOUFFLÉ», LOBSTER SAUCE Like "Jo Rostang" used to do it	68€
	BIG SOLE FISH, COOKED WITH BUTTER AND LEMON (for 2 people)	88€ / pers.
	THE ROASTED DUCK MIERAL «AU SANG» (for 2 people) Served medium rare, duck legs fricassee salad, red wine sauce with foie gras, strong consommé of duck	88€ / pers.
<b>THE TIMELESS DESSERTS</b>	THE CRISPY CIGAR, MADE OF HAVANA TOBACCO, «Hennessy» Cognac fine mousse, Marsala ice cream	27€
	BITTER CHOCOLATE TART SERVED SOFT, Coffee sauce, chocolate sorbet and Grué biscuit	27€
	WARM SOUFFLÉ WITH FRESH VERBENA, caramelized raspberries and raspberry sorbet	27€
<b>THE SEASON FRUIT AND DELICACIES</b>	CHOCOLATE «LINGOT», cocoa sorbet and greek yogurt milk	27€
	RHUBARB COOKED IN A SUGAR CRUST AND POACHED WITH HIBISCUS, wild strawberries and rhubarb-hibiscus ice cream	27€
	SOFT «ANAÏS» STRAWBERRY, in a jelly of strawberry water, ice cream chilled with tarragon	27€
<b>THE CHEESE</b>	A CHOICE OF CHEESES	23€