

CHOSEN FOR YOU

SALTED EMOTIONS

Modern almond Blanc-manger

Watermelon ham with zucchini flowers and tomatoes confit, vanilla scent
Pistachios from Bronte, Iran and Turkey, pulp of zucchini flavoured with geranium oil

Mussels from Mr. Morisseau in a celery oil and sea salt butter
Cucumèber gravlax, iced cream dressing

Modern quenelle with lovage, coral and buckwheat seeds
Langoustines perfumed with curry and Iranian lemon

LE PRINCIPAL

Thick turbot fish in two services,
Wood fire roasted fillet flavoured with « cacio and tio pepe »
pepper
Gratined white skin and flesh gnocchi served with chanterelles

or

Millefeuille layering of Wagyu beef served with Paris mushrooms
Lettuce fondue flavoured with fermented beet

Home made Fontainebleau cheese with viognier jelly and fermented fir buds

SWEET EMOTIONS

Languedoc cherries cooked in « Greek style »
Pigmented granite with anthocyanins and cottage cheese

Mushroom marshmallow seasoned with chocolate and sea salt, apricot touches
Light meringue flavoured with hazelnut and mushroom, Extraction ice-cream

380 Euros

Main course choice

Suggestion of wine pairing

in four services

190 Euros

in six services

290 Euros

or

450 Euros

Both main courses

Suggestion of wine pairing

In five services

230 Euros

in seven services

330 Euros

COLD AND WARM APETIZERS

- Watermelon ham with zucchini flowers and tomatoes confit, vanilla scent 65 Euros
Pistachios from Bronte, Iran and Turkey, pulp of zucchini flavoured with geranium oil
- Unexpected fine fish soup 73 Euros
Marinated sardines flavoured with a Dulce seaweed mayonnaise
Red mullet on lime and olive oil crushed ice
- Langoustine tart topped with caviar 115 Euros
Traditional white butter sauce, for two persons per person
- Mussels from Mr. Morisseau in a celery oil and sea salt butter 74 Euros
Cucumber gravlax, iced cream dressing
- Edible crab modern Remoulade 67 Euros
Delicate jelly
- Modern quenelle with lovage, coral and buckwheat seeds 89 Euros
Langoustines perfumed with curry and Iranian lemon

LE PRINCIPAL

- **Thick turbot fish in two services** 149 Euros
Wood fire roasted fillet flavoured with « cacio et tio pepe » pepper
Gratined white skin and flesh gnocchi served with chanterelles
- **Red mullet with Colonnata Lardo and pan-fried breadcrumbs** 110 Euros
Chanterelle mushrooms wrapped with apricots and butter flavoured with verbena
- **Wood fired blue lobster** 157 Euros
Basil flavoured spinach, coral juice, elbows in a milk skin ravioli
- **Millefeuille layering of Wagyu beef served with Paris mushrooms** 160 Euros
Lettuce fondue flavoured with fermented beet
- **Flat roasted pigeon** 109 Euros
Filets topped with cherry scales and orchids salad
Caramelized legs with pistachio and liver flakes, sorrel fondue
- **Milk fed lamb from Pyrénées** 195 Euros
French quince pie, purslane salad with nettle oil
Wood fired pieces, truffled modern sauce and pickles
Crispy polenta « aux amourettes », nutmeg sabayon

DESSERTS

- Languedoc cherries cooked in « Greek style » 36 Euros
Pigmented granite with anthocyanins and cottage cheese
- Candied rhubarb in a sugar crust topped with a delicate jelly, sorrel sorbet and watercress tuile 36 Euros
Crispy lace crepe with condiment
- Fine caramelized strawberry pie 36 Euros
Flower salad with fermented tarragon, mozzarella ice cream
- Mushroom marshmallow seasoned with chocolate and sea salt , apricot touches 36 Euros
Light meringue flavoured with hazelnut and mushroom, Extraction ice-cream
- Coffee flavoured fir tree Extraction jelly, spiced chocolate flakes 36 Euros
Warm creamy chocolate

Nous proposons le chariot de fromages frais et affinés (34 Euros) . Prix nets, service compris - La liste des allergènes est disponible sur simple demande.

Selon les dispositions régies par le décret n° 2002-1465 en date du 17 décembre 2002. Alléno Paris ainsi que ses fournisseurs garantissent l'origine des viandes bovines de France et du Japon.

Les plats « faits maison » sont élaborés sur place à partir de produits bruts. Les menus dégustations sont servis jusqu'à 21h30 afin de pouvoir les apprécier dans les meilleures conditions.