

SALTED EMOTIONS

- Hare galantine
Sweet and sour cocoa sauce, red beetroot
- Confit cardoon in a bacon of cuttlefish, lemon juice
Marrow foam, truffled manioc biscuit to soak in a cuttlefish liver sauce
- Steamed scallops
Cime di rapa with corn Extraction, caviar

LE PRINCIPAL

Jerusalem artichoke bavarois

Dover sole from Noirmoutier

Steamed filet with sole milk, caramelized wild jerusalem artichokes
Prat-Ar-Coum oyster « coussinet » with caviar jus and spices

Tome cheese with milk mousse and seaweed jam

Tender cabbages flavoured with gravy , dried filet

Venison from Sologne

Iodized loin, crispy rice with juniper berries
Shoulder and preserved celeriac, black truffle and chocolate

Curdled fresh milk of barley with bacon flavour

SWEET EMOTIONS

- Poppy pollen
Tuile of salted butter brioche, honeydew recolted by M. Coutant
- Caramel in a crunchy chocolate, black truffle with sea salt

Menu elaborated and prepared for the entire table

380 Euros

Mises en bouche

Squash tartlet
Farmer cream

Aloe
Rice, smoked eel

Natural sea urchin,
Veal tartare

Lunch Menu

Pike fine mousse in vienna bread
celery Extraction

Venison from Sologne

Tender cabbages flavoured with gravy , dried filet
Iodized loin, crispy rice with juniper berries

Sweet Touches

Crispy butternut squash ravioli and frangipane
Melted butter flavoured with citrus and bitter almond

Lunch Menu 145 €

Lunch Menu and wine pairing 220 €

Sweet touches

Flambéed chesnut,
Whisky cream

Chesnut tuile
Blackberry

Candied kumquat
Sorbet

Our Specialities

Langoustine tart topped with Oscietra caviar For two	105 Euros per person
Pike fine mousse in vienna bread celery Extraction	42 Euros
Steamed scallops Viroflay style Milk fed lamb from Pyrénées French quince pie, purslane salad with nettle oil Wood fired pieces, truffled modern sauce and pickles	160 Euros
Crispy polenta « aux amourettes », nutmeg sabayon	65 Euros
Wagyu beef Gunma grade 4 » "Strogonoff" style, in two times	190 Euros
Butternut cooked in the hearth and Alba white truffle flakes	60 Euros
Panettone from Bergamo chocolate foam, and casarecce pasta al dente	
Salt-rubbed confit mango steak with peanut oil, chestnut ice cream	36 Euros
Poppy pollen	36 Euros
Tuile of salted butter brioche, honeydew recolted by M. Coutant	

The cheese selection is available upon request, 34 euros.

Under the provisions governed by the decree n° 2002-1465 in the date of December 17 2002.

Alléno Paris as well as its suppliers guarantee the origins of the bovine meats are from France and Japan.

All our "homemade" dishes are prepared in our kitchen from raw food products.

Our white truffle are Tuber Magnatum Pico from Albasuggest at 15 Euros per gram - Our black truffle are Tuber Melanosporum.

Our tasting menus are available until 21:30 in order to enjoy them in the best conditions.

Nets Prices, service included - The allergen list is available upon request.