Menu

LUNCH

68 €

This menu can be served within an hour

Scallops quenelle,
Stewed and raw white button mushrooms
or
Spicy aubergine, avocado sauce
Lemon balm, mint and lovage

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Red mullet, potato flakes
Cep mushroom ragout
or
Roasted pigeon on toast
Jus and herbs salad

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Salted caramel ice cream
double cream, Amarena cherries and roasted hazelnut
or
Biscuit tuile, pear
Milky foam with vanilla

Creative cold
STARTERS

Tasting size

Mackerel, lightly smoked olive oil Sour milk, flowers and yuzu	35 €
Game terrine, sherry gel, radish Toasted baguette	36 €
Utah Beach oyster, lovage granita Croutons and lemon	29 €
Sea urchin, anis seeds and dill Laminated bread and caviar	89 €
Beef and razor clams tartar Smoked with dried herbs, potato flakes	29 €
Scallops, like a carpaccio Lovage, celery and black truffle	53 €
Smoked Balik salmon, Pickled vegetables, nasturtium, blinis	57€

Creative warm
STARTERS
tasting size

Scallop, cooked with bone marrow Iberico ham	37 €
Caviar supplement	73 €
Steamed Comté soufflé Foie gras and Albufera	33 €
Black truffle supplement	73 €
Scallops quenelle, Stewed and raw white button mushrooms	35 €
Belon oyster like a croque monsieur, Smoked pike eggs and condiments	34 €
Langoustines, tail with butter Coral crémeux with ginger and Cayenne pepper	59 €
Shellfish soup, Coconut and cuttlefish tagliatelle	37 €

Creative vegetal

STARTERS

tasting size

Spinach and potato sandwich, 26 €
ricotta and smoked cod roe

Spicy aubergine, avocado sauce 24 €
Lemon balm, mint and lovage

Fresh greens, black truffle 78 €
Artichoke

PASTA

AND RAVIOLI

tasting size

Butternut tortelli 31 €
Hommage to Nadia and Giovanni Santini
Butter and parmesan

Glutenfree tagliatelle, corn and caviar extraction 96 €
Crispy chicken skin

Hare agnolotti, with sea urchin 51 €
Civet sauce and juniper powder

Root vegetable ravioli, light broth 26 €
Herbs oil

Savoie gnocchi, wholemeal wheat flour 35 €
Smoked pike eggs, toasted walnuts

FISH AND MEAT

served with vegetable tempura

Bar, cooked with vin jaune Comté and cabbage	75 €
Red mullet, potato flake Cep mushroom ragout	49 €
Turbot, with razor clams and samphire Fermented shallot and chive nage	67 €
Sole, with black truffle, spinach nutmeg and light nage	84 €
Wagyu grade 4, Strogonoff style Crispy potato, marinated pepper and paprika	86 €
Milk fed lamb, liver with curry Stew with coconut, lemongrass and confit lemon	52 €
Black pudding and piglet rib Herbs salad and nettle vinaigrette	34 €
Game and foie gras pithiviers Sauce Royale	42 €
Roasted venison with juniper Pickled mushrooms, black olive condiment and figs	65 €
Poached chicken fillet, lemon balm Comté cheese, walnut condiment and vin jaune sauce	36 €

Menu

AUX CHAMPS-ÉLYSÉES

145 €

Mackerel, lightly smoked olive oil
Sour milk, flowers and yuzu

Steamed Comté soufflé
Foie gras and Albufera

Black truffle supplement 40 €

Red mullet, potato flake
Cep mushroom ragout

Pigeon roasted with juniper, pickled mushrooms,
Black olive condiment and figs

Parfait, coffee ice cream and pistacchio crémeux
Brioche

WINE PAIRING

4 glasses

73 €

Menu

PAVYLLON

235 €

Game terrine, sherry gel, radish
Toasted baguette

Scallops quenelle,
White button mushroom stewed and raw

Spinach and potato sandwich,
ricotta and smoked cod roe

Turbot, with razor clams and samphire
Fermented shallot chive nage

Wagyu grade 4, like Strogonoff
Crispy potato, marinated pepper and paprika

Biscuit tuile, pear
Milky foam with vanilla

Chocolate crémeux, buckwheat tuile
Brown butter

WINE PAIRING

6 glasses

116 €

CHEESE SELECTION

20 €

served with green leaves

DESSERTS

22 €

Biscuit tuile, pear
Milky foam with vanilla

Fresh goat cheese ice cream
Black berries, oregano and hyssop flowers
Olive oil gel

Parfait, coffee ice cream and pistacchio crémeux
Brioche

Salted caramel ice cream
double cream, Amarena cherries and roasted hazelnut

Chocolate crémeux, buckwheat tuile
brown butter

100 **% vegetal**, confit grapes in Sauternes gel
Crispy rice and sudachi

Confit pear, loomi
Vanilla ice cream and Williamine sauce

Net price - Allergen list available upon request.
According to the decree n° 2002-1465 pusblished the 17th, of december 2002 beef is guaranteed from France and Japan.
White truffle are Tuber Magnatum Pico from Alba. Black truffle are Tuber Melanosporum.

Menu

BLACK TRUFFLE SEASON

330 €

Fresh greens, black truffle
Artichoke

Scallops, like a carpaccio
Lovage, celery and black truffle

Sole, with black truffle, spinach
nutmeg and light nage

Venison, poivrade sauce, black truffle
Black olive condiment and figs

Dessert, from the A La Carte menu

WINE PAIRING

195 €