

# Menu

## LUNCH

68 €

*This menu can be served within an hour*

**Scallops quenelle,**

Stewed and raw white button mushrooms

or

**Hummus,** chickpea with red bell pepper

Puffed pita bread

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**Steamed cod,** pickled turnips

Light foam

or

**Bibimbap,** pigeon

Soft egg, daikon kimchi

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**Salted caramel ice cream**

double cream, Amarena cherries and roasted hazelnut

or

**Biscuit tuile,** pear

Milky foam with vanilla

## 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 €

# Creative vegetal

## STARTERS

tasting size

<b>Spinach and potato sandwich,</b> ricotta and smoked cod roe	26 €
<b>Hummus,</b> chickpea with red bell pepper Puffed pita bread	23 €
<b>Fresh greens,</b> black truffle Artichoke	78 €
<b>Steamed white asparagus,</b> from Loire valley Sabayon, tapioca and lettuce	46 €

## PASTA

### AND RAVIOLI

tasting size

<b>Butternut tortelli</b> Homage to Nadia and Giovanni Santini Butter and parmesan	31 €
<b>Glutenfree tagliatelle,</b> corn and caviar extraction Crispy chicken skin	96 €
<b>Hare agnolotti,</b> with sea urchin Civet sauce and juniper powder	51 €
<b>Root vegetable ravioli,</b> light broth Herbs oil	26 €
<b>Savoie gnocchi,</b> wholemeal wheat flour Smoked pike eggs, toasted walnuts	35 €

# Creative cold

## STARTERS

Tasting size

<b>Mackerel</b> , lightly smoked olive oil Sour milk, flowers and yuzu	35 €
<b>Game terrine</b> , sherry gel, radish Toasted baguette	36 €
<b>Charentes oyster</b> , like a cooked tartare Oyster leaves and sobacha blinis	58 €
<b>Beef and razor clams tartar</b> Smoked with dried herbs, potato flakes	29 €
<b>Scallops</b> , like a carpaccio Lovage, celery and black truffle	53 €
<b>Smoked Balik salmon</b> , Pickled vegetables, nasturtium, blinis	57€

## Creative warm

### STARTERS

tasting size

<b>Scallop</b> , cooked with bone marrow Iberico ham	37 €
Caviar supplement	73 €
<b>Steamed Comté soufflé</b> Foie gras and Albufera	33 €
Black truffle supplement	73 €
<b>Scallops quenelle</b> , Stewed and raw white button mushrooms	35 €
<b>Belon oyster</b> like a croque monsieur, Smoked pike eggs and condiments	34 €
<b>Langoustines</b> , Curry mayonnaise, pickles and wild herbs	63 €
<b>Shellfish soup</b> , Coconut and cuttlefish tagliatelle	37 €

# FISH AND MEAT

served with vegetable tempura

<b>Lobster blanquette</b> , accra Brussel sprouts	73 €
<b>Steamed cod</b> , pickled turnips, black truffle Light foam	68 €
<b>Turbot</b> , with razor clams and samphire Fermented shallot and chive nage	67 €
<b>Sole</b> , with black truffle, spinach nutmeg and light nage	84 €
<b>Wagyu grade 4</b> , Strogonoff style Crispy potato, marinated pepper and paprika	86 €
<b>Milk fed lamb</b> , liver with curry Stew with coconut, lemongrass and confit lemon	52 €
<b>Black pudding and piglet rib</b> Herbs salad and nettle vinaigrette	34 €
<b>Game and foie gras pithiviers</b> Sauce Royale	42 €
<b>Roasted venison with juniper</b> Pickled mushrooms, black olive condiment and figs	65 €
<b>Poached chicken fillet</b> , 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 €

**Steamed cod**, pickled turnips, black truffle  
Light foam

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

**Buckwheat**, iced and crumbled  
Cider gel and crispy galette

## 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 crèmeux**, 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

**Hazelnut**, ice cream and mousse

Confit lemon, praline

**Buckwheat**, iced and crumbled

Cider gel and crispy galette

**Salted caramel ice cream**

double cream, Amarena cherries and roasted hazelnut

**Chocolate crèmeux**, sobacha, sea salt

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 published 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.