

CHOSEN FOR YOU

SALTED EMOTIONS

Modern almond Blancmange
violin zucchini salad topped with peach pulp crushed with verbena

Langoustine under a rice leaf
Strawberry juice and parsley oil, sugar crusted strawberry and celery, chocolate mint

Chanterelle mushrooms flavoured with yellow wine
Crunchy almonds and tarragon

LE PRINCIPAL

Gently steamed turbot fish fillet
Darphin potatoe with turbot cheeks terrine and flower tartare

Green pea risotto, Beluga lentils and buckwheat with chervil

Tome cheese with milk mousse and seaweed jam

Languedoc pigeon roasted with Tarragon

Preserved shallots and date purée

Fermented pepper and liver Royale, pigeon leg with fried amaranth

Curdled fresh milk of barley with bacon flavour

SWEET TOUCHES

SWEET EMOTIONS

Rhubarb cooked in a sugar crust, rice ice cream
Crispy lace biscuit

Coffee flavoured fir tree Extraction jelly, spiced chocolate flakes
Warm creamy chocolate

380 Euros

EXCEPTION WINE PAIRING

Patrimonio « Grande Expression », Domaine Gentile 2017

Pessac-Léognan, Domaine de Chevalier 2014

Arbois Naturel « Foudre à Canon », Domaine de la Borde 2015

Hermitage « Chante Alouette », Domaine Michel Chapoutier 2012

Or

Margaux, Alter Ego de Palmer 2011

Sauternes, Château d'Yquem 2015

Hennessy « Paradis Impérial »

In four services 190 Euros

in six services 330 Euros

COLD AND WARM APETIZERS

- Langoustine tart topped with caviar 115 Euros
Traditional white butter sauce, for two persons per person
- Sea bass "chaud-froid" comes with a black pearl surprise 145 Euros
Summer garden
- Chanterelle mushrooms flavoured with yellow wine 68 Euros
Crunchy almonds and tarragon
- Artichoke frangipane pie 63 Euros
can be served with grated black truffle 110 Euros
- Langoustines under a rice leaf 89 Euros
Strawberry juice and parsley oil, sugar crusted strawberry and celery, chocolate mint
- Small red mullet cooked in a crab shell and flavoured with shell jus 76 Euros
Flesh on a mayonnaise, ice lettuce
- Modern almond Blancmange 65 Euros
violin zucchini salad topped with peach pulp crushed with verbena

LE PRINCIPAL

- **Stripped cod and crispy spring potatoes** 105 Euros
Concentration of parsley and brown butter
Bouchots mussels and chanterelle mushrooms pot, Paris mushrooms and cilantro
- **Gently steamed turbot fish fillet** 135 Euros
Green pea risotto, Beluga lentils and buckwheat with chervil
Darphin potatoe with turbot cheeks terrine and flower tartare
- **Veal sweetbread flavoured with yellow wine** 117 Euros
Chanterelles mushrooms with tarragon, fresh almonds
- **Languedoc pigeon roasted with Tarragon** 89 Euros
Fermented pepper and liver Royale, pigeon leg with fried amaranth
Preserved shalots and date purée
- **Grilled Wagyu beef, black olive paste** 190 Euros
Fritters of zucchini flower
Green asparagus salad and beef tongue flavoured with chickweed

DESSERTS

- Meringue cooked over the charcoal fire seasoned with cardamom 36 Euros
Orange blossom ice cream and candied asparagus, mango topped with crystallized saffron
- Small ciflorette strawberry in the must of grape from Malartic vineyard 36 Euros
Vanilla whipped cream, pressed puff pastry
- Poppy pollen 36 Euros
Tuile of salted butter brioche, honeydew recolted by M. Coutant
- Rhubarb cooked in a sugar crust, rice ice cream 36 Euros
Crispy lace biscuit
- Coffee flavoured fir tree Extraction jelly, spiced chocolate flakes 36 Euros
Warm creamy chocolate

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. Black truffle served :

Tuber Melanosporum from Australia

Our tasting menus are available until 13:30/21:30 in order to enjoy them in the best conditions.

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