



## MENUS

5 courses 140€\*

8 courses 180€

Wine pairing 4 glasses 60€

Wine pairing 6 glasses 90€

Non-alcoholic pairing 4 glasses 48€

Non-alcoholic pairing 6 glasses 72€

### Snacks\*

Melon / Pickles / Sorbet  
Cone / Vodka / Trout eggs  
Tartlet / Beef / Red curry  
Cromesquis / Soubise / Lomo

3

### Végétal\*

Violin courgette  
Tartlet / Fresh cheese  
Confit egg  
Basil

6

### Castille Beef\*

Smoked / Grilled  
Carrots / Citrus  
Rich jus / Herbs  
Confit beef / Harissa

1

### Caviar

Sea bass / Tartare  
Cucumber / Wasabi / Apple  
Aigrette

4

### Lobster

Shellfish / BBQ  
Artichoke / Celery  
Kumquat / Lobster jus  
Lemongrass emulsion  
Lobster broth

7

### Rhubarb

Rhubarb / Crystalline Marmalade  
Rhubarb Sorbet  
Ginger / Nitrogen  
Rhubarb / Elderflower

2

### Red tuna

Flame-grilled  
Piperade / Smoked tomato water  
Savory oil

5

### Line-caught pollock\*

Pea oil  
Blueberries / Horseradish  
Fish bone jus

8

### Pauline Michelin Création\*

Cherries / Cinnamon tree berries  
Cherry sorbet  
Cinnamon tree ice cream  
Cherry pit