



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*

Apple/ Celery/ Tarragon
Gillardeau Oyster/ Pomelo/ Gin
Meringue/ Obsiblu/ Ponzu
Tartlet/ Haddock/ Leek

3

Vegetables*

Sweet Cévennes Onion
Hazelnut/ Shortbread
Brousse Cheese/ Smoke
Yellow Wine/ Black Garlic
Mushroom Jus

6

Squab*

Barbecued
Squash/ Corsican Clementine
Coffee - Sichuan
Confit Legs/ Cromesquis
Jus/ Mataise

1

Caviar

Potato/ Emulsion
Royale
Smoked Eel

4

Gamberro Rosso

Red Curry
Valencia Rice/ Fumet
Tartare/ Crisp

7

Grapes

Muscat Sorbet
Vine Leaf Cream
Verjus
Leaf Oil

2

Mackerel*

Flame
Daikon/ Pickles
Lemon/ Wakame
Tarragon/ Sabayon

5

Arctic Char

Just Seared
Wasabi/ Samphire
Trout Roe

8

Pauline Michelin's Creation*

Mirabelle Plums/ Plums
Austrian Biscuit
Lemon Thyme Ice Cream
Plum Sorbet