

## STARTERS

<b>Dublin Bay prawns</b>	37 €
Milk-fed veal like a tartare, citrus fruits and pomegranate	
<b>Duck foie gras</b>	39 €
With citronella and ginger jelly	
<b>Rainbow trout</b>	32 €
Creamy, smoked, with watercress mousse	
<b>Crab</b>	32 €
Celeriac in remoulade with black rice vinaigrette and orange zest	
<b>White asparagus salad</b>	27 €
With duck ham and mint yogurt sauce	
<b>Mr. Fabre goat's cheese</b>	34 €
In cold soup with crisp vegetables and grey shrimps	
<b>Organic egg</b>	26 €
In Chimay-style, mushrooms marmalade, Mornay sauce with forest flavors	
<b>Provençal frogs</b>	49 €
With tomatoes confit and legs in fine mousse, parsley and garlic crust	

Net prices taxes & service charges included. The restaurant does not accept checks.

## **FISH SPECIALITIES**

<b>Limande-sole</b>	58 €
Glazed with morels broth, cabbage roll with butter and nuts	
<b>Turbot</b>	69 €
With cherry blossom's butter, mushrooms, almonds and glasswort	
<b>Steamed John Dory</b>	64 €
Kale sprouts and avocado, green latte sauce	
<b>Scottish salmon</b>	42 €
With Genevese sauce, Parisian-style gnocchi and crapaudine beetroot	

## **MEAT SPECIALITIES**

<b>Free-range chicken</b>	39 €
Roasted buckwheat emulsion with Rancio wine and ragout of garden peas	
<b>Fillet of Black Angus</b>	58 €
Blackcurrants sauce, panisse with basil and glazed green asparagus	
<b>Milk-fed lamb</b>	48 €
Cooked in different ways, lemon sauce, sorrel and simmered fregola sarda	
<b>Roasted veal loin,</b>	47 €
Kafir leaf juice, sweet potatoe gnocchi with galanga orange glazing	
<b>Supplementary vegetables</b>	12 €

All our meats are guaranteed from European Community. Black Angus beef is from New Zealand.

**ASSORTMENT OF CHEESES REFINED BY MONSIEUR CLAYEUX** 18 €

## **DESSERTS**

**Roasted pineapple** 18 €  
Sorbet, creamy tarragon

**Maison Blanche cake** 19 €  
With "Araguani" chocolate

**Exotic cheesecake** 17 €  
Coconut shortbread and passion fruit

**Chocolate profiteroles** 17 €  
Cocoa nibs lace biscuit, chocolate sorbet and sauce

**Tahiti vanilla millefeuille** 18 €  
Granny apple

**Coconut wonton** 15 €  
Strawberries, cooked and raw rhubarb

**Pavlova** 16 €  
Swiss meringue, pink raspberries granita and fresh fruits

**Roasted peanuts** 15 €  
With praline, sesame nougatine and creamy praline