

Degustation menu

This degustation menu is proposed to the entire table

Refreshed broccoli

With parmesan cheese, caviar and fried croutons

Duck foie gras

With Maury and melon from Charente, brioche

Red tuna carpaccio

Marinated in lime, mango and ginger aioli

Or

Risotto

With Carnaroli rice and parmesan cheese, grated summer truffle

Half blue lobster

With salted butter, glazed kohlrabi, sweet onions and tangy dates paste

Or / And *

Saddle of French lamb

With "tapenade", artichokes ragout and grenaille potatoes

"Fraisier"

On light almond sponge cake, pistachio and dill oil

Or

Maison Blanche cake

With "Araguani" chocolate, secret recipe from J.C.

Degustation Menu 5 courses 95 €

Degustation Menu 6 courses * 125 €

Net prices taxes & service charges included. The restaurant does not accept checks.
The deadline for taking orders is 10:30 pm and 9:30 pm on Friday and Saturday.