

Summertime...

Memories are shaking up,

Ravioli inspired by my childhood **52 €**
Girolles and verbena infusion

Beef as my father has loved it **76 €**
Caviar and sea potatoes

Come together with vegetable and herbaceous notes,

Pink oyster N°0 by Florent Tarbouriech **48 €**
Vegetables and shoots from Le Jardin Des Roys

Zucchini from Touraine and Albenga, linden **45 €**
Lemon peppercorn sabayon

Flame grilled mackerel, pink radish **42 €**
Green snow

While the sea is showing her nature.

Red mullet with Sarawak Pepper **58 €**
Shitake

Roasted monkfish, rock fish juices **56 €**
Stuffed Conchiglioni

Blue lobster from Brittany, pressed juice **92 €**
Cherries

The iodine submerges our pasture,

Roasted sweetbread, grapefruit peel 78 €
Squids

Milk fed lamb “Surf & Turf” 68 €
Spring vegetables

Ours terroirs

Cheeses selection 24 €
Matured by les Frères Marchands

And a bit further...

The Stichelton! 16 €

Sweetness and treat...

Arlequin Soufflé (to be ordered at the beginning of the meal) 27 €
Cascara

Chocolate Medley 24 €
Raspberry and peppercorn from Costa Rica

Rhubarb flower 24 €
Thyme and fresh almond

The “Domaine de Chantilly” Honey 24 €
Grapefruit

Executif Chef – Clément Leroy

All our meat and fish come from the European Union

Net prices and service included

Saison

Zucchini from Touraine and Albenga, linden

OR

Flame grilled mackerel, pink radish

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Roasted monkfish, rock fish juices

OR

Milk fed lamb “Surf & Turf”

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Chocolate Medley

OR

The “Domaine de Chantilly” Honey

95 € or 150€ with wine pairing

Identité

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Pink oyster N°0 by Florent Tarbouriech

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Ravioli inspired by my childhood

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Red mullet with Sarawak Pepper

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Arlequin Soufflé

125 € or 190€ with wine pairing

Quintessence

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Zucchini from Touraine and Albenga, linden

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Pink oyster N°0 by Florent Tarbouriech

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Ravioli inspired by my childhood

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Beef as my father has loved it

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Blue lobster from Brittany, pressed juice

OR

Roasted sweetbread, grapefruit peel

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The Stichelton!

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Rhubarb flower, thyme and fresh almond

175 € or 265€ with wine pairing

Net prices and service included

My food is only the continuity of passionate people.

Florent Tarbouriech

Marseillan (34)

Eric Roy

Saint Genouph (37)

Alexandre Polmard

Saint Mihiel (55)

Jean-Luc Raillon

Saint-Vincent-la-Commanderie (26)

L'original Denis

Costa Rica

Gilles Jégo

Etel (56)

Renaud Sigrist

Trinité sur Mer (56)

Olivier Metzger

Rungis (94)

Les Frères Marchand

Nancy (54)

Frédéric Lalos

Paris (75)

Rhuaridh Buchanans

London (GB)

Hippolyte Courty

Paris (75)

Net prices and service included