

Summertime...

From the land to the sea

Heirloom tomatoes **39 €**
Calamansi vinegar, shiso and orange blossom

Zucchini from Touraine and Albenga with smoked eel **65 €**
Caviar sabayon

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

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

Brittany coast

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

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

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

Well bred

Roasted sweetbread, grapefruit peel 78 €
Squids

Roasted hen from la Cour d'Armoise with snails, hyssop jus 68 €
Celeriac

Ours terroirs

Cheeses selection 24 €
Matured by les Frères Marchands

And a bit further...

The Stichelton! 16 €

Sweetness and treat...

Chocolate Soufflé (to be ordered at the beginning of the meal) 27 €
« Verde di Bronte » pistachio

Chocolate Medley 24 €
Raspberry and peppercorn from Costa Rica

Plum like a “baba” 24 €
Lemongrass

The “Domaine de Chantilly” Honey 24 €
Grapefruit

Saison

Heirloom tomatoes

OR

Flame grilled mackerel, pink radish

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Roasted monkfish, rock fish juices

OR

Roasted hen from la Cour d'Armoise with snails, hyssop jus

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Chocolate Medley

OR

Plum like a "baba"

95 € or 150€ with wine pairing

Identité

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

Zucchini from Touraine and Albenga with smoked eel

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Pink oyster N°0 by Florent Tarbouriech

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Red mullet with Sarawak Pepper

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Chocolate Soufflé

125 € or 190€ with wine pairing

Quintessence

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

Heirloom tomatoes

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Zucchini from Touraine and Albenga with smoked eel

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Pink oyster N°0 by Florent Tarbouriech

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Blue lobster from Brittany, pressed juice

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Roasted sweetbread, grapefruit peel

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The Stichelton!

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The "Domaine de Chantilly" Honey

175 € or 265€ with wine pairing

Executive Chef – Clément Leroy

All our meat and fish come from the European Union

Net prices and service included

My food is only the continuity of passionate people.

Christophe Latour
Allez-et-Cazeneuve (47)

Eric Roy
Saint Genouph (37)

Florent Tarbouriech
Marseillan (34)

Pascal Cosnet
Coulans-sur-Gée (72)

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