

«Inspiration» menu

140

Amuse-bouche

Warm and cold oyster
velvety shellfish soup, tangy cauliflower, basil cream and Baeri caviar

Dublin Bay prawn just seared
risotto covered with herbs, taggiasca olive shortbread and almond milk

Crisply baked braised stuffed artichoke with fresh goat's cheese
smoked lomo, lettuce heart, pesto cooking juice

Filleted breast and leg of Bresse chicken in two ways
timbale of seasonal vegetables

Pre dessert

Like a Sunday
milk and burned bread ice cream, fresh milk cream
caramel and gavotte biscuit

Delicacies

«A dish is like a story...

It requires one's heart and soul to be captivating»

Jean-Luc Rocha - Meilleur Ouvrier de France

One dish, one wine

75

Our brigade of sommeliers suggest you to accompany the «inspiration» menu with a wine tasting

Served until 21:30



Starter

Crisp seasonal vegetable tart and bavarois soft-boiled egg served warm, herb vinaigrette sauce	32
Bass marinated with yuzu lemon virgin sauce with cucumber and fennel, cucumber sorbet	40
Warm foie gras in a sesame and poppy crust mushroom pickles and red onion, melon sorbet	44
Dublin Bay prawn and its finger sweet red pepper jelly, pink radish and avocado	48

Fish

Lightly seared octopus sweet red pepper tortilla, garlic zabaglione cream, taggiasca olives and chorizo	45
Fillet of turbot and potato cooked with seaweed butter young spring onions and reduced stock	58
Back of drum on the skin tiny artichokes «poivrade», sucrine lettuce and tomato preserve, pistou sauce	52
Lobster cooked with marjoram butter green vegetable galette, reduced sauce and eggnog	90

Meat

Hanger steak Black Angus crisp bone marrow and caramelized onions	64
Roast saddle of lamb ricotta ravioli and vegetable pearls with basil broth	58
Sautéed veal sweetbreads mushroom fricassee and spinach, strawberry and pink berry reduction, potato mousse	60
Half-smoked squab and sautéed king prawn, creamed quinoa aubergine, tomato, sweet red pepper, ink lace	56
Fricassee of garden vegetables cooked with olive oil and fresh herbs 	30

Jean-Luc Rocha, Executive Chef and his Brigade



Vegetarian dish



All our meats are from Europe.
All our dishes are «Homemade», elaborated on site from raw products.
Net prices in euros, taxes and service included.
A list of allergens is at your disposal, do not hesitate to ask the Head waiter

Fresh cheeses

Trolley of cheeses selection by «La maison Quatrehomme», according to the season 23

Dessert

Wild strawberries and candied rhubarb in a meringue case
pink berry ice cream 20

Like a Sunday
milk and burned bread ice cream, fresh milk cream, caramel and gavotte biscuit 20

Textures of Guanaja chocolate and peanuts
crisp dessert, creamy, foamy and sorbet 20

Cherries in tea flavoured with cherry blossom
almond shortbread and morellos 20

Anthony Chenoiz, Pastry Chef

