



Vegetables “plins”, Sicilian pistachios and basil 65

Tomatoes from the field of Bruno Cayron seasoned basil 58

Half-cooked gamberoni, Imperial caviar, Aloe Vera with cucumber and marigold 110

Duck foie gras “à la plancha”, corn roasted with juice, gentian consommé 70

Pan fried frog legs, watercress juice, fresh garlic 76

Roasted turbot, stewed squid land & sea, parsley cottage cheese 94

Shell baked blue lobster, celtuce lettuce, gooseberries 130

Line-fished bass with savory, cooked and raw sun zucchini 110

Veal sweetbreads, artichokes with sea flavors, gravy 96

Exceptional beef, eggplant with cherries, juice infused with Sakura leaf 140

Sautéed smoked pigeon, ravioli of bacon and grape, Bernadette’s special peas 90

Cheese 22

Ciflorette strawberries from Thibaut Pique, thyme ice cream and caramelized arlette biscuits 28

Black fig and guava, fig leafs sherbet 28

Milk variation and pollen 28

Peruvian hot chocolate "Grand Cru" 30